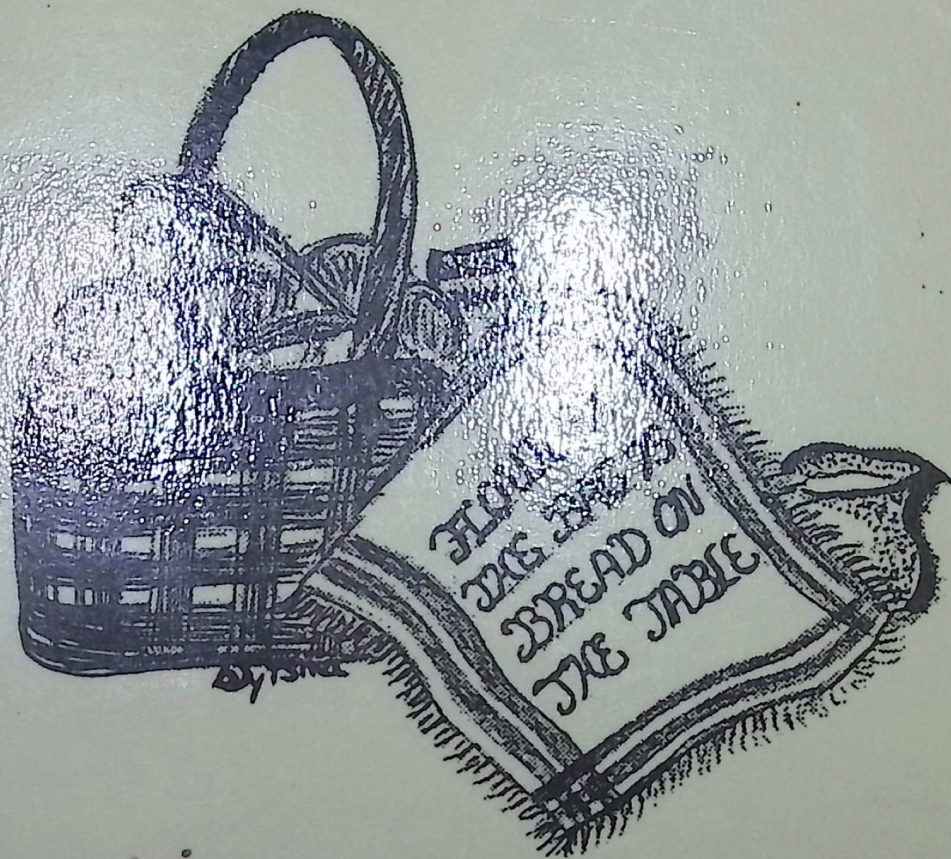
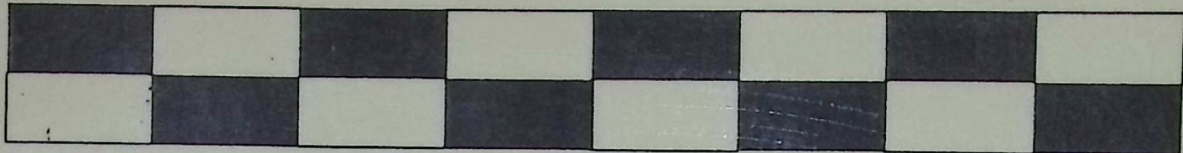
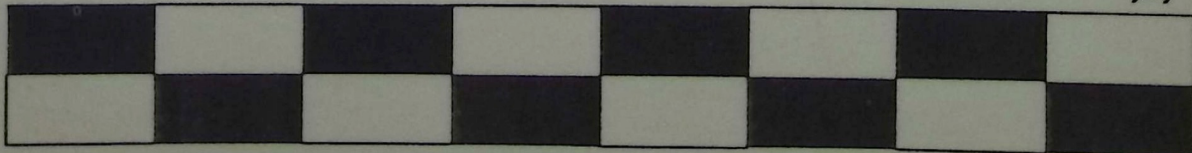




*North Liberty
United Methodist Church*

1989





Scripture Cake

- | | |
|--|---|
| 1/2 c. Judges 5:25
(last clause) | 1 tsp. Amos 4:5 (use modern
powder) |
| 1 1/2 T. I Samuel 14:25
(2nd clause) | 1/2 c. Judges 4:19 (2nd part) |
| 2 c. I Kings 4:22 (1st clause) | 1 c. I Samuel 30:12 (second item) |
| 1/2 tsp. Leviticus 2:13 | 1 c. Nahum 3:12 (dried chopped) |
| 1 tsp. 2 Chronicles 9:9 (or
to taste) | 1 c. Numbers 17:8 (chopped) |
| | 5 of Isaiah 10:14 (separated
and beaten) |

Cream first 2 ingredients together well. Sift next four ingredients together and add alternately with next ingredient. Follow Solomon's advice for making a good boy, Proverbs 23:14. Add next 3 ingredients. Fold in beaten yolks and stiffly beaten whites carefully. Bake in lined 9 x 13 inch pan at 350° F. for 35 to 40 minutes. Frost with either white or chocolate frosting.

ACKNOWLEDGEMENT

This cookbook has been prepared with love and errors for your enjoyment. We hope that you and your family enjoy all the delicious foods here presented.

A special thank you to the following persons who helped compile and type these recipes:

*Cindy Brown
Sharon Ingle
Betty Jarrard
Barb Owens*

*Margaret Probasco
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My Favorite Recipes

NAME OF RECIPE

PAGE

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My Favorite Recipes

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STANDARD ABBREVIATIONS

tsp. = teaspoon	lbs. = pounds
T. = tablespoon	pkg. = package
c. = cup(s)	sq. = square
pt. = pint	sm. = small
qt. = quart	med. = medium
gal. = gallon	lg. = large
oz. = ounce	min. = minute
lb. = pound	hr. = hour

OVEN TEMPERATURES

Slow oven	250° - 300°
Moderate oven	325°
Moderate	350°
Moderate quick	375°
Moderate hot	400°
Hot	425° - 450°
Extremely hot	475° - 500°

CANDY TEMPERATURE AND CANDY TEST

Thread	230° - 234°	Syrup will spin a pliable thread in cold water
Soft ball	234° - 240°	Syrup makes a pliable ball in cold water
Firm balls	244° - 248°	Syrup makes a firm ball in cold water
Hard ball	250° - 264°	Syrup makes a hard ball in cold water
Crack or brittle	290° - 310°	Syrup spins a brittle thread in cold water
Caramel	320° - 350°	Syrup spins a coarse thread in cold water

Both altitude and humidity affect candy. If the humidity is high, cook candy to a degree or so higher than the recipe indicates. Test the boiling point of water before starting your candy. The boiling point should be 212°. (If it is 210° for example, subtract 2° from the temperatures in the recipe.)

CONTENTS OF STANDARD CANS

8 oz. can	=	1 cup
Picnic	=	1 1/4
No. 300	=	1 3/4
No. 1 tall	=	2 cups
No. 303	=	2 cups
No. 2	=	2 1/2 cups
No. 2 1/2	=	3 1/2 cups
No. 3	=	4 cups
No. 5	=	7 1/4 cups
No. 10	=	13 cups

GENERAL MEAT COOKING CHART

Type	Weight	Minutes per pound
PORK:		
Rib or loin, fresh	4 - 8 lbs.	30 - 40
Leg, fresh	5 lbs.	25 - 30
Picnic shoulder (fresh or smoked)	5 - 10 lbs.	40
Boned and rolled shoulder, fresh	3 - 7 lbs.	60
Ham, smoked	12 -20 lbs. Under 10 lbs.	18
BEEF:		
Standing Ribs - rare	3 - 8 lbs.	25
medium	3 - 8 lbs.	30
well	3 - 8 lbs.	35
Rolled or Boned Roasts....Use above weights and increase cooking time 15 to 20 minutes per pound.		
LAMB:		
Shoulder - well	4 - 10 lbs.	40
Shoulder, boned and rolled	3 - 6 lbs.	40
Leg, well done	3 - 6 lbs.	50
Crown, well done	3 - 6 lbs.	50
POULTRY:		
Chicken	3 - 5 lbs.	40
Stuffed	5 lbs. & over	30
Turkey (with or without stuffing)	8 - 10 lbs. 18 - 20 lbs.	20 14

GUIDE TO KITCHEN PANS

IF RECIPE CALLS FOR:	USE EITHER:
4 cup baking dish	A. 9" pie plate B. 8" x 1 1/4" round cake pan C. 7 3/8" x 3 5/8" x 2 1/4" loaf pan
6 cup baking dish	A. 9" x 1 1/2" round cake pan B. 10" pie plate C. 8 1/2" x 3 5/8" x 2 5/8" loaf pan
8 cup baking dish	A. 8" x 8" x 2" square pan B. 11" x 7" x 1 1/2" pan C. 9" x 5" x 3" loaf pan
10 cup baking dish	A. 9" x 9" x 2" square pan B. 11 3/4" x 7 1/2" x 1 1/4" baking pan C. 15" x 10" x 1" jelly roll pan
12 cup baking dish	A. 13 1/2" x 8 1/2" x 2" glass pan
15 cup baking dish	A. 13" x 9" x 2" metal pan
19 cup baking dish	A. 14" x 10 1/2" x 2 1/2" roasting pan

HERB CHART

ALLSPICE	Has an aroma similar to a mixture of cloves, cinnamon and nutmeg. Used in pickling and cooking meats and fish. Used ground in cakes, puddings & preserves.
ANISE	Has the flavor of licorice. Used in cakes, breads, cookies and candies.
BASIL	Has a mild, aromatic odor; warm sweet flavor with slight licorice taste. Tastes good with tomatoes, peas, squash, lamb, fish, eggs, tossed salad, cheese, duck and potatoes.
BAY LEAF	An aromatic leaf with a pungent flavor. Tastes good with vegetables and fish soups, tomato sauces and juice, poached fish and meat stew.
CAPER	Used in salad dressings and fish sauces.
CARAWAY SEED	Used in making bread, rolls and cookies.
CARDAMON	Used in cookies, breads, cakes and preserves.
CAYENNE	Used in meat, stew, sauces and salad dressings.
CELERY SEED	Has the flavor of celery. Used in meat and fish dishes, salads and salad dressings.
CHERVIL	Has a mild and delicate flavor. Tastes good with egg and cheese dishes, chicken, peas, spinach, green salads and creamed soups.
CHILI POWDER	Very hot flavor. Used in chili con carne and other hot Mexican dishes.
CINNAMON	Used in stick form for fruits and preserves. Used ground for cakes, cookies, pies and puddings.
CLOVES	Used whole in meats, pickling and fish. Used in cakes, cookies and puddings.
CUMIN SEED	Used whole in soups, cheese spreads, stuffed eggs, stews and sausage. Used ground as ingredient in curry and chili powder.
CURRY	Combination of cumin, tumeric, ginger, dill, black pepper, cayenne, mace, cardamon cloves, coriander and fenugreek. Has a distinctive and strong flavor. Tastes good with egg and cheese dishes; as a marinade for lamb, chicken, fish and game; sprinkled on broiled or baked fish; often used in cream sauces.
DILL SEED AND WEED	Sharp taste resembling that of caraway seed. Used in pickles, sauces, salads, soups and stews.
FENNEL	Tastes good with soups, fish dishes, sauces, sweet pickles, bread and rolls.
GINGER	Root (cracked) used in chutney, pickles, preserves and dried fruit. Used ground in cakes, cookies, breads and pot roasts.
MACE	Used in fish sauces, pickling and preserving. Used ground in cakes, cookies, pies and chocolate dishes.
MARJORAM	Used fresh in salads. Used dried in meat and poultry seasonings.
MINT	Used fresh for beverages. Used dried in sauces.
MUSTARD	Pungent flavor. Dry mustard used in meat, sauces, gravies and salad dressings.
NUTMEG	Aromatic with slightly bitter flavor. Used whole, grated as needed. Used ground in sausage, cakes, doughnuts, puddings and eggnog.
OREGANO	Aromatic odor, slightly bitter flavor. Used dried in tomato sauces, pork and egg dishes. Used as an ingredient in chili powder.
PAPRIKA	Pleasant odor, mild sweet flavor. Excellent source of vitamin C. Used to season shell fish, salad dressings and canape' spreads.
PARSLEY	Has a mild, slightly tangy flavor. Tastes good with meat, vegetables, soups, egg and cheese; is often used fresh as a garnish.
PEPPER	Used whole (peppercorns) in pickling, meats and stew. Used ground for general seasoning of meat, fish, poultry, vegetables and salads. White pepper used in dishes that require a less pungent flavor than that given by black pepper.
POPPY SEED	Used whole for toppings on rolls or fillings for buns. Oils used for salads.
ROSEMARY	Aromatic odor with slightly piny taste. Tastes good with poultry stuffing, veal and lamb roasts, potatoes, cauliflower, fish and duck.
SAGE	Used dried in sausages, meat products, fowl and stuffings.
SAVORY	Used fresh to flavor soups, salads, sauces and gravies. Used dried in stuffings, salad dressings and stews.
SESAME SEED	Used on rolls, bread, cookies and candy.
TARRAGON	An ingredient used in vinegar to develop special flavor. Used in fish sauces.
THYME	Used dried in soups, sauces, stuffing and cheese.

1 c. sugar
 1 c. honey
 1 c. brown sugar
 1 c. powdered sugar
 1 c. corn syrup
 1 sq. unsweetened chocolate
 1 oz. bitter chocolate
 6 oz. pkg. semi-sweet chocolate
 pieces, melted
 Butter

1 c. milk

1 c. sweet milk

1 c. buttermilk

1 c. sour milk

Sweetened condensed milk

1 c. half and half

1 c. sour thin cream (for some
 milk recipes)

1 c. sour cream

Sour cream

1 c. butter

1 whole egg

1 T. cornstarch (for thickening)

1 T. flour (for thickening)

Bisquick Mix

1 c. all-purpose flour

SUBSTITUTIONS

1 1/3 c. brown sugar **or** 1 1/2 c. powdered sugar

1 1/4 c. sugar and 1/4 c. liquid

1 c. granulated sugar and 2 T. molasses

1 c. sugar and 1 T. cornstarch. Blend in blender.

1 c. sugar plus 1/4 c. liquid

3 T. cocoa plus 3 T. shortening

4 T. cocoa plus 2 T. butter

2 sqs. unsweetened chocolate plus 2 T. shortening
 and 1/2 c. sugar

2 sticks softened margarine, 1/3 c. vegetable oil
 and 1/2 c. buttermilk. Beat until liquid is
 absorbed. Refrigerate.

1/2 c. evaporated milk plus 1/2 c. water **or** 1/4 c.
 nonfat dry milk plus 7/8 water plus 2 tsp. butter

1 c. sour milk **or** buttermilk plus 1/2 tsp. baking
 soda

1 T. vinegar or lemon juice plus milk to make 1
 cup. Let stand 5 minutes. **Or** 1 c. yogurt

1 T. vinegar **or** lemon juice **or** 1 3/4 tsp. cream of
 tartar **plus** 1 c. sweet milk

1 c. plus 2 T. nonfat dry milk, 1/2 c. warm water,
 3/4 c. sugar. Place water in bowl with dry milk.
 Mix well. Mix in sugar to smooth. **Or** mix
 together 2 eggs, 1 c. brown sugar, 1 tsp. vanilla, 2
 T. flour, 1/2 tsp. baking powder, and 1/4 tsp.
 milk. Mix.

7/8 c. milk plus 1/2 T. butter **or** 1/2 c. coffee
 creamer and 1/2 c. milk

3 T. butter and 3/4 c. milk

7/8 c. yogurt

1 c. cottage cheese, 1 - 3 T. milk. 1 T. lemon juice.
 Blend; store in refrigerator.

1 c. vegetable shortening plus 1/2 tsp. salt

2 egg yolks plus 1 T. water

2 T. flour

1/2 - 2/3 T. cornstarch

8 c. flour, 1 1/2 c. non-fat dry milk. 3/4 c. baking
 powder, 1 T. salt and 1 1/2 c. shortening. Mix dry
 ingredients together then cut in shortening until
 mealy. Yields 3 lbs.

7/8 c. corn meal **or** 1 1/2 c. bread crumbs **or** 1 c.
 rolled oats

Continued next page.

SUBSTITUTIONS (Continued)

1 c. cake flour, sifted

1 c. self-rising flour

1 c. wheat flour

1 tsp. baking powder

1 fresh garlic clove

2 T. minced onion

Salt Substitute

Seasoning salt

3 oz. pkg. flavored gelatin

White wine

Hot Sauce

1 c. chili sauce or catsup

Mustard

1 c. tomato juice

2 c. tomato sauce

1 c. marshmallow creame

1 c. miniature marshmallows

10 miniature marshmallows

Seasoned Bread Crumb Mix

Onion soup mix

1 c. ~~minus~~ 2 T. all-purpose flour plus 2 T. cornstarch. Sift well.

1 c. all-purpose flour plus 1 1/2 tsp. baking powder and 1/2 tsp. salt

1 c. corn flour *or* 3/4 c. corn meal (coarse) *or* 1 1/2 c. ground rolled oats

1/4 tsp. baking soda plus 5/8 tsp. cream of tartar *or* 2 egg whites beaten and folded in.

1 tsp. garlic salt *or* 1/8 tsp. garlic powder

1 tsp. onion powder

1 tsp. chili powder, 1 T. garlic powder, 2 T. dry mustard, 6 T. onion powder, 2 tsp. oregano, 3 T. paprika, 2 tsp. pepper and 1 T. poultry seasoning

1 c. salt, 1 tsp. thyme, 1 1/2 tsp. garlic powder, 2 tsp. onion powder, 2 tsp. dry mustard, 2 tsp. curry powder, 2 tsp. paprika, 2 tsp. turmeric and 1 tsp. sugar

1 T. plain gelatin plus 2 c. fruit juice

An equal amount of apple cider or apple juice

1 sm. can hot peppers (Ortega), 5 cloves garlic and 2 (8 oz.) cans tomato sauce

1 c. tomato sauce, 1/2 c. sugar, 2 T. vinegar and spice

1/3 c. flour, 1/2 c. sugar, 1 T. salt, 3/4 c. dry mustard, 1 1/2 c. white *or* wine vinegar, 1 green onion and dash sugar. Blend in blender.

1/2 c. tomato sauce and 1/2 c. water

3/4 c. tomato paste and 1 c. water

16 lg. marshmallows (or 1/4 lb.)

10 lg. marshmallows

1 lg. marshmallow

Miscellaneous:

2 c. fine bread crumbs (4 slices dried bread), 1/3 c. instant minced onion, 1 T. parsley flakes, 1 T. seasoned salt, 1 tsp. salt, 1/2 tsp. pepper, 1 1/2 tsp. Ac'cent (if desired) and 1 tsp. Italian seasoning. Use on steaks, vegetables, chicken or pork dishes.

2 c. instant minced onion, 1/4 c. onion powder, 1 c. instant beef bouillon and 1 T. Beau Monde. Store in tightly covered jar. 1/4 cup of this mix is equal to 1 envelope of onion soup mix.

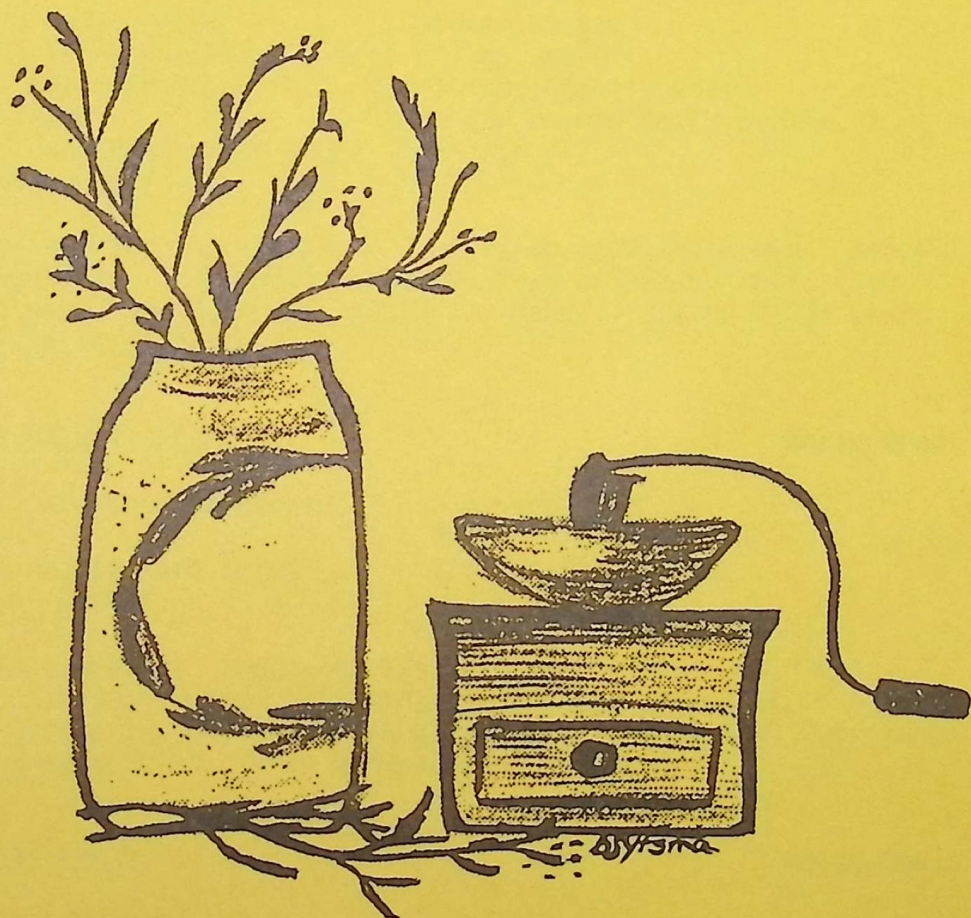
SPECIAL FOOD TERMS

- Antipasto:** A course of assorted appetizers and relishes, like olives, anchovies, artichoke hearts, etc.
- Appetizer:** A small portion of a food or a drink served either before the meal or as the first course.
- Bisque:** Thick soup of Puree'd shellfish, game or poultry.
- Blintzes:** Thin pancakes rolled around a filling of fruit or cheese, then baked or fried.
- Bouillon:** A clear, seasoned broth made by straining the water in which meat has been cooked. Also made by dissolving commercially prepared bouillon cubes in hot water.
- Canape':** A thin piece of bread, toast, etc. spread or topped with cheese, caviar or other foods.
- Caviar:** The roe (eggs) of fish, served as an appetizer.
- Chutney:** A sauce or relish containing both sweet and sour ingredients along with spices and other seasonings.
- Compote:** Fruit stewed or cooked in a syrup, served as a dessert.
- Consomme':** A clear strong soup made by boiling meat and bones long and slowly to enable to extract their nutritive properties.
- Creole:** A dish made with peppers and tomatoes and served over rice.
- Crepes:** Thin, light and delicate pancakes.
- Demitasse:** A small cup of very strong black coffee.
- Drippings:** Fats and juices which come from the meat as it cooks.

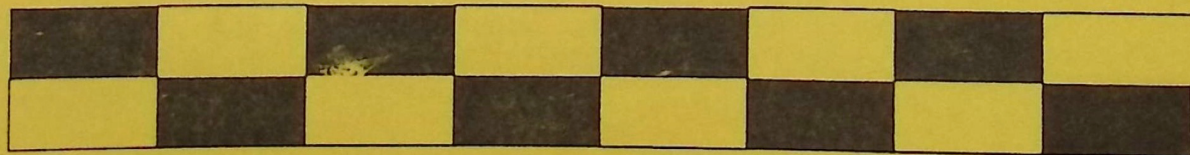
- Fricassee:** To cook by braising. Meat which has been browned lightly, stewed and served in a white sauce made in its own stock.
- Giblets:** The liver, heart, neck and gizzard of a fowl.
- Hors d'oeuvre:** A finger-food type appetizer served before or as the first course of a meal
- Legumes:** Vegetables that bear their seeds or fruit in pods, like peas, beans, etc.
- Mousse:** Preparation with a whipped cream used as a base then stabilized with gelatin and chilled.
- Nesselrode:** A mixture of preserved fruits, nuts, etc. Used as a sauce or in pies, puddings and other desserts.
- Paella:** Main dish of rice, shellfish, chicken, vegetables, (sometimes sausage), saffron and other seasonings.
- Prosciutto:** Spiced ham, sometimes smoked, that's been cured by drying. Slice paper-thin for serving.
- Scallop:** 1. - To bake in a white or cream sauce. 2. - A type of seafood.
- Stroganoff:** Meat browned with onions and cooked in a sauce of sour cream, mushrooms, and seasonings.
- Sukiyaki:** Main dish made with thin slices of beef and containing soy sauce, bean curd and greens.
- Sweetbread:** The pancreas or the thymus gland of a lamb or calf.
- Tripe:** Stomach tissue of lamb or beef.
- Vinaigrette:** A sauce made with vinegar or a combination of vinegar, oil and seasonings.

DEFINITIONS

- Au gratin:** To put cheese on top.
- Baste:** To moisten with liquid while baking.
- Blanch:** To put into boiling water for a few minutes to help peeling.
- Boil:** To cook in liquid that is bubbling.
- Brase:** To brown meat or vegetables in small quantity of hot fat.
- Batter:** A mixture of flour, liquid and other ingredients.
- Blend:** To combine several ingredients thoroughly together.
- Broil:** To cook with an open source of heat.
- Carmelize:** Melting sugar until brown.
- Cream:** To rub with spoon or fork until creamy.
- Cut-in:** To combine shortening and flour or sugar with pastry blender.
- Dice:** To cut into small cubes.
- Dredge:** To coat with flour or sugar.
- Fold in:** Combine 2 ingredients by turning over and over from bottom to top -- not stirring.
- Knead:** To manipulate dough by turning it over and over with your hands.
- Marinate:** To let stand in a sauce.
- Mince:** To cut into fine pieces.
- Pan broil:** To cook uncovered in skillet. Keep pouring off the fat.
- Pan fry:** To cook in small amount of fat.
- Puree':** Food pressed through a sieve, food mill, or blender.
- Saute':** To fry lightly in small amount of butter or margarine.
- Scald:** To heat just below boiling point.
- Sear:** To brown quickly with intense heat.
- Stock:** Liquid in which vegetable or meat has been cooked.
- Parboil:** To boil partially.
- Riced:** To put through a ricer or a sieve.
- Jullenne:** To cut into narrow strips.
- Torn:** For lettuce, tear the pieces with your hands - never cut.



Our Heritage



OUR HERITAGE

CORNEB BEEF BARBECUE (Sandwich Filling)

Anna E Baker

3 to 4 med. onions.	1 tsp. sugar
1 to 2 stalks celery	1 tsp. salt
1 c. tomato ketchup	1 tsp. chili powder
1 c. water	1 can corned beef, broken in bits
1/4 c. Worcestershire sauce	
1 tsp. vinegar	

Simmer all together 1 1/2 to 2 hours or till thickened. Serve on hot rolls. Make roll about the size of bakery roll, then split and cover with this mixture. Makes 1 2/3 to 1 3/4 pints or 12 to 14 sandwiches.

BLACK WALNUT CARAMELS

Marie Brant

1 can sweetened condensed milk	2 c. sugar
3/4 c. white Karo syrup	1 tsp. vanilla
1/4 lb. butter	1 c. black walnuts

Put Karo, butter, sugar and 1/4 cup milk in pan. Stir until mixed. Bring to boil, stirring constantly. Add rest of the milk gradually. Cook to firm ball stage. Add nuts. Pour into well greased dish. When hardened cut and wrap.

APRICOT BREAD

Helen Davis

1 c. dried apricots	2 c. flour
1 c. sugar	1 tsp. salt
2 T. shortening	2 tsp. baking powder
1 egg in 1/2 c. water	1/2 tsp. soda
1/2 c. orange juice	1/2 c. nuts, chopped

Cut up and soak apricots for 30 minutes in warm water. Mix the batter. Add drained apricots, add nuts. Put in pans and let stand 1/2 hour. Bake about 1 hour at 350°. Makes 1 large or 2 small loaves.

RAISED DONUTS

Helen Davis

1 cake of yeast
 1 1/2 c. potato water
 3/4 c. sugar

2/3 c. lard or Crisco
 Salt
 Flour (to make soft dough)

Heat 1/2 cup potato water to lukewarm - dissolve yeast in this water. Add rest of ingredients plus water, adding enough flour to make soft dough. Let set until they rise, work down and let rise again. Then roll out and cut donuts. Fry in hot fat after they rise again.

CHOCOLATE PIE

Nell Fuhrmeister

1 1/2 c. milk
 2 eggs
 1/3 c. cocoa
 1 c. sugar

1 tsp. butter
 2 heaping T. cornstarch
 1/8 tsp. salt
 2 tsp. vanilla

Heat milk and butter, in part of the milk dissolve sugar, cocoa and cornstarch. Add well beaten egg yolks. Pour into hot milk and cook until thick. Frost with meringue.

SPONGE JELLY ROLL

Vera Larew

4 eggs
 1/4 tsp. salt
 1 c. sugar
 1/4 c. hot milk

1 c. all-purpose flour, sifted
 before measuring
 2 tsp. baking powder
 1 tsp. vanilla

Beat eggs until lemon color, add salt and sugar. Mix well. Sift once baking powder and flour, add slowly, then add hot milk and vanilla. Pour into greased 10 x 15 x 1/2 inch pan. Bake at 400° for 15 minutes. Turn out on towel sprinkled with sugar (powdered). Cut all 4 edges off and place wax paper over cake, roll quickly, leave wax paper inside roll, then wrap in sugared towel, cool; unroll, remove wax paper, spread with jelly or other favorite filling. Roll again, ready to use; or may be frosted with your favorite frosting.

TASTY WAYS TO SERVE "OVERSIZE" CUCUMBERS

Wilma Kincade

Don't toss those "big cukes" in the compost pile. Promote them to the table instead. Cucumber rings, tart as apple, crisp as watermelon, can grace a mid-Autumn table in many areas where cucumbers still linger as garnish, relish or salad.

Long, fully-rounded, ripe cucumbers, the kind unsuitable for pickling or eating fresh, make this unusual delicacy.

Imaginative ways of serving include round wheels of color on relish trays or individual plates; rings with center filling of a cream cheese mixture, clusters of grapes, strawberries, or even apricot or nectarine half.

A red or green ring is also a perfect foundation for a scoop of cottage cheese on a diet plate.

Processed rings for immediate use can be stored in the refrigerator for several weeks.

RED CINNAMON RINGS:

16 rings of cucumbers, pared	6 c. water
Water (to cover)	1/2 c. vinegar
2 tsp. soda	1 c. "red hots" candy bits
2 tsp. alum	1 tsp. red coloring

Select fully ripe, smooth cucumbers. Pare thinly to keep round shape; slice center portion into rings 1/2 to 3/4 inch thick, about 8 rings to each cucumber. Remove seed with knife and even inside edges. Cover with water, add soda, soak overnight.

In morning, drain, add fresh water and powdered alum. On third day, drain, cook 10 to 15 minutes in spiced solution until rings shrink slightly. Pack immediately into hot sterilized jars, cover with liquid, seal. Yield: 8 rings per pint.

GREEN MINT RINGS:

16 rings of cucumbers, pared	1/2 c. vinegar
Water (to cover)	2 c. sugar
2 tsp. soda	1 tsp. mint flavoring
2 tsp. alum	2 T. green coloring
6 c. water	

Follow directions for Red Cinnamon Rings.

RICE PUDDING

Vera Larew

- | | |
|-----------------|------------------------------|
| 2 eggs, beaten | 1 tsp. vanilla |
| 1/2 c. sugar | 1 c. cooked raisins, drained |
| 1 c. milk | 2 c. cooked rice, drained |
| 1/8 tsp. salt | 1 T. butter |
| 1/8 tsp. nutmeg | |

Mix all ingredients together. Mix butter with hot rice to melt it, then add to mixture. Place in casserole and bake at 300° for 30 minutes. Serves 6.

BLACK WALNUT COOKIES

Emily Means

- | | |
|----------------------------|------------------------------|
| 1 c. brown sugar | 3 3/4 c. flour |
| 1 c. white sugar | 1 tsp. soda |
| 2 1/4 sticks of oleo or | 1 tsp. baking powder |
| 1 c. shortening | Pinch of salt |
| 2 eggs | 1/2 to 1 c. walnuts, chopped |
| 1 sm. c. crushed pineapple | |

Cream sugars and oleo, add eggs and mix. Stir in pineapple. Mix all dry ingredients and add to creamed mixture. Drop by teaspoonful on greased cookie sheet. Bake in 375° oven 10 to 12 minutes or until light brown. Frost with thin layer of powdered sugar frosting.

RED RASPBERRY DESSERT

Nellie Musgrave

- | | |
|--|--|
| 2 (10 oz.) pkgs. frozen red raspberries in syrup | 50 lg. marshmallows |
| 1 c. water | 1 c. milk |
| 1/2 c. sugar | 2 c. cream, whipped, or 2 pkgs. of Dream Whip, whipped |
| 2 tsp. lemon juice | 1 1/4 c. graham cracker crumbs |
| 4 T. cornstarch | 1/4 c. nuts, chopped fine |
| 1/4 c. cold water | 1/3 c. oleo, melted |

Hot vinegar will remove paint from glass.

COFFEE CREAMS

Bess Myers

1 c. brown sugar	1 1/2 c. flour
4 T. shortening	1/2 tsp. baking powder
1 egg	1/2 tsp. salt
1/2 c. hot coffee	1 tsp. vanilla
1/2 tsp. cinnamon	1/2 c. raisins
1/2 tsp. soda	1/2 c. nutmeats

Cream sugar and shortening. Sift dry ingredients, then mix everything together. Bake in a 9 x 13 x 2 inch pan, 350°, 15 to 18 minutes. Frost when cool.

RAISIN CREAM PIE

Effie Myers

2/3 c. sugar	2 egg yolks
1/3 c. water	1 c. raisins
2 c. evaporated milk or	1 tsp. cinnamon
1 can and 1/4 c. milk with	9 in. pie shell
2 T. cornstarch	

Boil hard sugar and water. Add evaporated milk. Beat egg yolks. Cook with above ingredients until done. Add raisins, cinnamon. Pour into 9 inch baked pie shell. Use the egg whites for meringue.

PINEAPPLE COOKIES

Mabel Z Stoner

1/2 c. shortening	1/4 tsp. salt
1 c. brown sugar	1/4 tsp. soda
1 egg	1 tsp. baking powder
1 c. crushed pineapple, drained	1 tsp. vanilla
2 c. flour, sifted	1/2 c. black walnuts (optional)

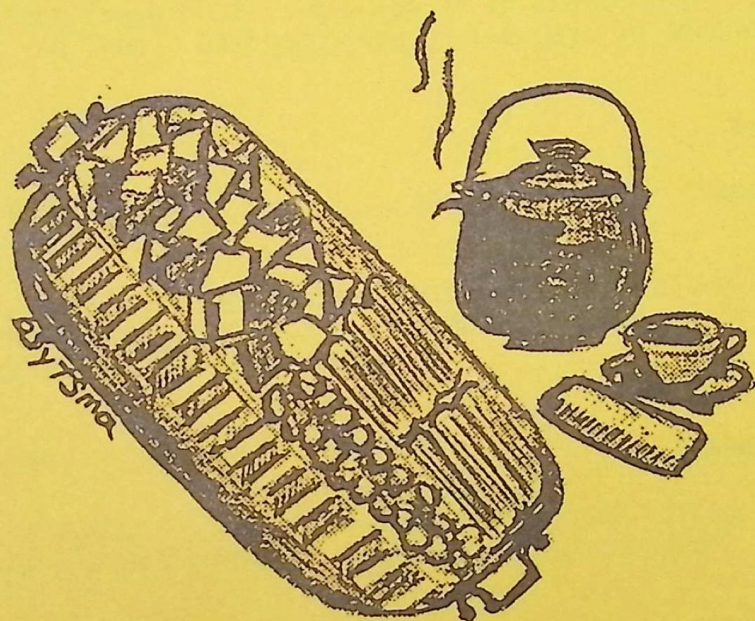
FROSTING:

1/4 c. butter	1/4 c. pineapple juice
2 c. powdered sugar	

Mix the cookie ingredients in order given, sifting together dry ingredients before adding. Drop onto greased cookie sheet and bake in moderate oven 350°, 12 minutes. Prepare the frosting as follows. Brown the butter, remove from heat, add sugar and juice. Beat till smooth. Makes 40.

ADDITIONAL RECIPES

* * * * *



Appetizers & Beverages

DIPS

APPLE DIP

Joanne Brant

1 (8 oz.) pkg. cream cheese 2 T. white sugar
 3/4 c. brown sugar 1 T. vanilla

Beat all ingredients together until fluffy. Serve with sliced apples and other fresh fruit. Dip apples in Fruit Fresh to keep white or can use 7-up. Best made one or two days in advance.

BEAN DIP

Katy Lee

1 can refried beans 1 c. shredded cheddar cheese
 3/4 c. salsa or taco sauce

Spread beans in a 9 inch glass pie plate. Top with sauce and then with cheese. Bake at 350° F. for about 20 minutes or until cheese is melted and brown to top.

DRIED BEEF DIP

Esther Smith

1 can cream of mushroom soup 2 pkgs. dried beef, diced
 3 (3 oz.) pkgs. cream cheese, 4 green onions, chopped
 softened

Mix soup and cream cheese together until smooth. Add dried beef and onions. Mix well and put into container and refrigerate. Serve as a dip or a spread for crackers.

HOT CHILI DIP

H Burr Bryant

1 can Hormel hot chili 1 box of Velveeta cheese
 3 oz. cream cheese Picante sauce to taste

Mix and heat in a small crockpot. Serve with corn chips.

CHIP DIP

Kris Flewelling

8 oz. cream cheese
2 beef bouillon cubes
2 to 3 T. water

1 med. onion, grated or
onion flakes

Melt bouillon cubes in water until boiling. Add onion and stir in cream cheese. Chill.

LYNN'S DILL DIP

Beth Saxton

1 c. mayonnaise or Miracle
Whip
1 c. sour cream
1 tsp. onion flakes

2 tsp. parsley flakes
1 1/2 tsp. dried dill weed
1 1/2 tsp. Beau Monde seasoning

Mix and chill several hours to blend flavors. Good for vegetables and chips.

HAM AND HERB VEGETABLE DIP

Agda Alt

1 (8 oz.) pkg. cream cheese,
softened
1 (2 1/4 oz.) can deviled ham
1/4 c. mayonnaise or
salad dressing

1 sm. can evaporated milk
2 T. diced onions (or onion
flakes)
1 T. parsley flakes
1/4 tsp. dill weed
1/4 tsp. garlic powder

In small bowl, combine all ingredients. Beat until smooth and creamy. Refrigerate 1 to 2 hours or until well chilled. Good with vegetables, crackers or chips. Makes 1 2/3 cups.

Salt in the soapy water you use for washing dishes would whisk away the egg left on the plate.

SHRIMP DIP**Margaret Probasco**

6 oz. cream cheese	1/8 tsp. garlic powder
2 T. ketchup	1/4 c. Western salad dressing
1/2 tsp. lemon juice	1 tsp. horseradish
3 tsp. mayonnaise (heaping)	4 1/2 oz. can of shrimp

Blend everything except the shrimp until smooth. Rinse and drain the shrimp. Carefully add to the sauce. Refrigerate overnight.

FROZEN SPINACH DIP**Connie Bryant**

1 pkg. frozen spinach, drain and dry	1 pkg. dry vegetable soup mix
1/2 c. mayonnaise	Onion to taste
1 c. sour cream	1 can chopped water chestnuts

Combine all ingredients. To serve hollow out a round loaf of bread. Fill cavity with dip. Serve torn out pieces of bread for dipping.

TACO DIP**Kay Mohling**

1 sm. container sour cream	Lettuce, shredded
1 sm. container Philly cream cheese (soft)	Cheese, shredded
1 pkg. Lawry's taco seasoning	Tomatoes, chopped
	Black olives (optional)
	Tostado chips

Mix sour cream, cream cheese and taco seasoning. Spread on platter. Then layer lettuce, cheese, tomatoes and olives. Dip with tostado chips.

VEGETABLE DIP**Sharon Ingle**

2/3 c. mayonnaise	1 tsp. seasoned salt
1/3 c. sour cream	1 tsp. dill weed, chopped, dried
1/2 tsp. flavor enhancer (optional)	1/2 tsp. Worcestershire sauce
1 T. minced onion	2 tsp. hot pepper sauce (very hot, reduce to taste, I use dash)
1 T. chopped parsley, dried	

Crush onion and parsley together and combine with all other ingredients. (If recipe is doubled do not double the amount of salt.)

RAW VEGETABLE DIP**Becky Sytsma**

1 c. Hellmann's mayonnaise	1 T. minced onion
1 T. soy sauce	

Mix and refrigerate. Dip cauliflower, carrots, celery, radishes, broccoli, etc.

VEGETABLE AND CHIP DIP**Pam Scott**

2/3 c. sour cream	1 T. minced onion
1 c. Hellmann's mayonnaise	1 tsp. dill weed
1 T. parsley flakes	1 tsp. Beau Monde

Blend and refrigerate 4 hours.

SWEET AND SOUR FONDUE**Sharon Ingle**

1 (No. 2) can (20 oz.) chunk pineapple, drained, reserve liquid	1/3 c. wine vinegar
4 T. cornstarch	1/3 c. maraschino cherries
1/2 c. maple syrup	Green pepper
1/3 c. water	Salt to taste
	2 pkgs. smoked sausages (little smokies)

Continued Next Page

SWEET AND SOUR FONDUE (Continued)

Combine pineapple juice and cornstarch in fondue pot. Add maple syrup, water, and wine vinegar. Bring to boil in fondue pot. Add pineapple, cherries, green pepper, salt, and sausages. Cook until sausages are hot.

COCKTAIL WIENERS

Ila Johnson

Wieners Brown sugar
Bacon

Cut wieners into pieces. Wrap each in 1/3 slice bacon. Lay in glass pan. Cover with brown sugar 1/4 to 1/2 inch thick. Leave set at room temperature for 12 to 24 hours. Bake at 325° for 1 hour.

COCKTAIL WIENERS

Katy Lee

1 pkg. (1 lb.) wieners 1/8 to 1/4 tsp. dry mustard
1 1/2 c. barbecue sauce 1/2 tsp. ginger
2 T. brown sugar

Cut wieners into 3/4 inch pieces. Set aside. Combine sauce, sugar, and spices in a 1 1/2 quart casserole. Cover. Microwave on HIGH for 1 1/2 to 2 1/2 minutes, until hot. Stir in wieners. Cover. Microwave on HIGH for 4 to 6 minutes, stirring once or twice. When hot, serve with toothpicks.

If your candle is too big for the candle holder, don't whittle it, but hold it in a cup of hot water for a few minutes to soften the wax and then gently and firmly press it into the holder.

CHEESE BALLS

BACON-OLIVE CHEESE BALL

Carol Jackson

1 lb. cream cheese, soft
 2 T. lemon juice
 1 tsp. onion juice
 8 strips bacon, cooked and crumbled

1/8 tsp. Tabasco sauce
 1/2 c. finely chopped ripe olives

Whip cream cheese. Add remaining ingredients and mix. Chill. Form into ball. May be decorated with sliced olives.

PINEAPPLE CHEESE BALL

Lena Gritton

16 oz. cream cheese
 1 (8 1/2 oz.) can crushed pineapple
 1/4 c. green pepper

2 T. chopped onion
 1 tsp. seasoned salt
 2 c. chopped pecans

Mix all ingredients and form into ball. Roll in chopped nuts. Chill.

CHEESE BALL

Sharon Ingle

1 lg. (8 oz.) pkg. cream cheese
 1 sm. pkg. bleu cheese
 1 sm. pkg. cheddar cheese
 2 T. Worcestershire sauce

1 T. onion, minced
 Dash of Tabasco
 Chopped nuts
 Paprika
 Parsley

Mix first 6 ingredients together well. Form into ball. Combine nuts, paprika and parsley. Roll ball in nut mixture. May be frozen.

When grating a soft cheese, first lightly butter the hand grater. The cheese won't gum up on the grater or stick to it.

CHEESE BALL

Ella Mae Luckey

- | | |
|---|---|
| 1 (6 oz.) tube hickory
smoked cheese | 1 tsp. smoke or hickory salt |
| 8 oz. Philadelphia
cream cheese | 1 tsp. Worcestershire sauce |
| 1 c. sharp cheddar cheese,
grated | 1 pkg. chipped beef or ham,
shredded |

Mix real well everything except the chipped beef. Shape into ball and roll in shredded chipped beef.

You may want to add more smoke salt and Worcestershire sauce.

CHEESE BALL

Barb Owens

- | | |
|------------------------------|--|
| 2 c. shredded cheddar cheese | 2 T. chopped green onion |
| 1/2 carton sour cream | 5 slices bacon, cooked and
crumbled |

Beat with mixer until smooth. Shape in ball and chill.

CHEESE BALL

Barb Owens

- | | |
|------------------------------|---|
| 2 (8 oz.) pkgs. cream cheese | 1 (8 oz.) can pineapple, crushed,
drained well |
| 2 T. minced onion, soaked | 1/4 c. chopped green pepper |

Mix all together, roll in ball, and chill. May roll in chopped pecans or walnuts.

CHEESE BALL

Barb Owens

- | | |
|--|--------------------------------|
| 8 oz. cream cheese | 1 T. Worcestershire sauce |
| 2 tsp. dried onion, soaked
in water | Dash garlic powder |
| | 3 oz. pkg. dried beef, snipped |

Mix all with 1/2 of dried beef. Shape into ball and roll in remaining beef. Serve with crackers.

PARTY CHEESE BALL

Donna Sytsma

- | | |
|--|-----------------------------|
| 8 oz. softened cream cheese | 1 c. cheddar cheese, grated |
| 1 c. double strength Ranch dressing, mixed (1/2 c. mayonnaise, 1/2 c. mix, 1 pkg. Ranch mix) | |

Mix cream cheese and dressing together; add cheddar cheese. Put in freezer for 30 minutes. Then shape into ball and roll in toasted almonds.

CHEESE BALL

Pamela (Simmons) Vande Voort

- | | |
|--------------------------------|-----------------------------|
| 1 (8 oz.) pkg. cream cheese | 1 tsp. Worcestershire sauce |
| 1/4 lb. cheddar cheese, grated | 1 tsp. garlic salt |
| 1 tsp. lemon juice | Pecans, optional |
| 1 tsp. grated onion | |

Let cheese stand until room temperature. Place all ingredients into a mixer and mix well. Place on waxed paper (may be sprinkled with pecans) and form into a ball. Refrigerate, chill until set. Serve with crackers.

BEVERAGES

BECCA'S PUNCH

Katy Lee

- | | |
|--------------------------------|-------------------------------------|
| 4 c. sugar | 5 bananas |
| 6 c. warm water | 2 (12 oz.) cans frozen orange juice |
| 1 (12 oz.) can frozen lemonade | 1 can pineapple juice |

Dissolve sugar in water. Blend the rest of the ingredients in a blender or food processor (this will not fit into a blender all at once). Combine blended ingredients with sugar water. Freeze. To serve, mix equal parts frozen punch mixture and 7-up.

HOT CRANBERRY PUNCH**Sharon Ingle**

- | | |
|--|------------------------|
| 2 (32 oz.) bottles cranberry
juice cocktail | 1/4 c. lemon juice |
| 20 c. water | 4 med. cinnamon sticks |
| 4 c. sugar | 2 T. whole cloves |
| | 2 c. orange juice |

Mix first 4 ingredients together in a percolator. Put cinnamon sticks and cloves in perk basket and perk. When finished, pour orange juice into basket and let drip through. Serve hot. Serves 50.

WEDDING PUNCH**Maureen Meyer**

- | | |
|--------------------------------------|--|
| 1 tall can pineapple juice | 2 (6 oz.) cans lemonade (1 may
be pink) |
| 1 (6 oz.) can orange juice | |
| 1 bottle cranberry cocktail
juice | 1 qt. ginger ale |

Prepare the juices as suggested on the cans and mix all. Chill. Just before serving, add 1 quart ginger ale and ice cubes or ring.

CITRUS CIDER**Barb Owens**

- | | |
|--|-----------------------|
| 2 qts. apple cider or juice | 1/2 c. light molasses |
| 3 c. water | 4 in. stick cinnamon |
| 1 (6 oz.) can frozen orange-
pineapple juice concentrate,
thawed | 1 tsp. whole cloves |

In a 4-quart Dutch oven combine the cider, water, juice concentrate, molasses, cinnamon and cloves. Simmer for 10 minutes. If desired, float apple slices atop cider. Makes 24 (4 ounce) servings.

When reheating coffee, salt takes the bitter taste away.

NICOLE'S CRANBERRY-STRAWBERRY FROST

Katy Lee

4 oz. cranberry juice cocktail 1 T. sugar
 8 strawberries 1 T. lime juice

In blender or food processor, process ingredients until well blended. Serve over crushed ice. Makes 1 serving.

HOT MULLED CIDER

Sharon Ingle

1/2 c. brown sugar 1 1/2 tsp. whole cloves
 2 qts. cider 2 pieces stick cinnamon
 1 tsp. whole allspice Orange slices

Put all ingredients in crockpot. If desired tie whole spices in cheesecloth or put in tea strainer. Cover and set on high for one hour, then turn to low for 2 to 8 hours. Serve from crockpot with ladle.

OLD FASHIONED MULLED CIDER

Barb Owens

1 tsp. whole allspice 1/2 lemon, thinly sliced
 1 tsp. whole cloves 1 gal. cider
 1 to 1 1/2 in. stick cinnamon 1/2 to 1 c. sugar

Tie spices and lemon in cheesecloth bag. Place in pot with cider and add sugar, slowly, to taste. Simmer 10 minutes. Remove spice bag and strain. Serve warm.

ORANGE CRANBERRY JULIUS

Sharon Ingle

1 sm. can frozen orange juice 1 tsp. vanilla
 1 c. water 1/3 c. sugar
 1 c. milk 1 tray ice cubes
 1 c. cranberry juice cocktail

Put all in blender. Blend until ice cubes are crushed.

ORANGE JULIUS

Katy Lee

1 (6 oz.) frozen orange juice	1/2 c. milk
1 1/2 c. cold water	1/4 c. sugar
1/4 tsp. vanilla	6 ice cubes

Blend in blender for 30 seconds.

HOT SPICED PUNCH

Katy Lee

3 c. cranberry juice	1 stick cinnamon
3 c. pineapple juice	1 1/2 tsp. whole cloves
1 1/2 c. water	1/3 c. brown sugar

Put juices and water in the bottom of a coffee percolator. Put the spices and sugar in the percolator basket. Perk as you would coffee.

PEACH COOLER

Katy Lee

1 c. milk	2 to 3 drops almond extract
1 c. peaches	1 c. vanilla ice cream
Dash of salt	

Put all ingredients except ice cream into blender or food processor. Blend until smooth. Add ice cream. Blend to desired consistency. Makes 2 servings.

RUSSIAN TEA

Bonnie Peterson (Sharon Ingle)

11 oz. Tang	1 tsp. cinnamon
3/4 c. instant tea	3/4 tsp. ground cloves
1 (1 qt.) pkg. Wyler's dry lemon mix	

Mix 1 heaping teaspoon with a cup of hot water. Sugar as needed when served. Can also be mixed in cold water for iced Russian tea.

DIET RUSSIAN TEA

Joellen Schoonover

1 c. lemon flavored instant iced tea	1 tsp. ground cinnamon
1 tub Tang with Nutrasweet	1/2 tsp. ground cloves

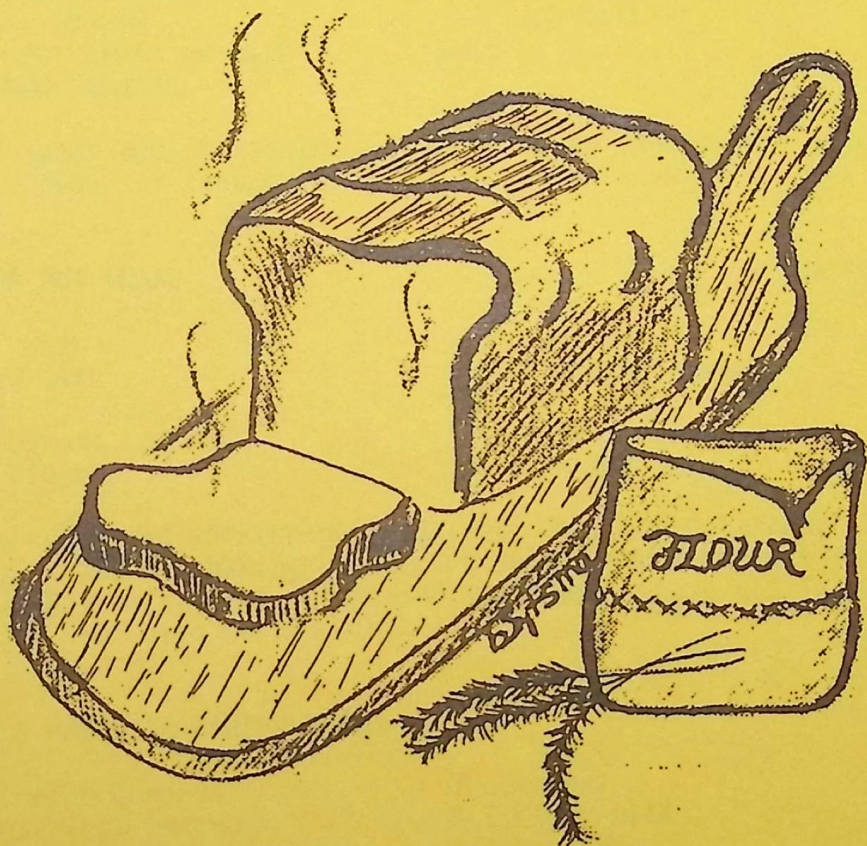
Mix all ingredients together. Store in covered container. Mix
1 teaspoon to 1 cup hot or cold water. Three calories per cup.

INTERNATIONAL COFFEE

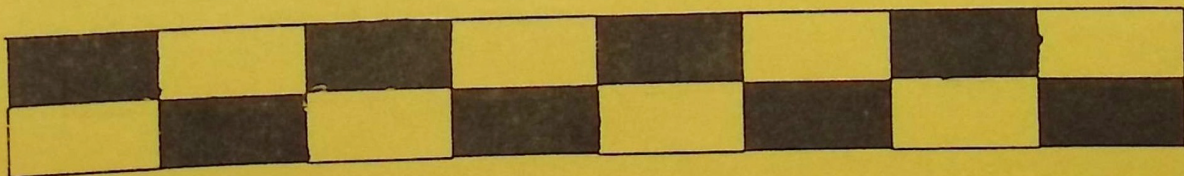
Jeanne Anderson

2 c. cocoa mix	1 c. instant coffee
2 c. coffee creamer	1 tsp. cinnamon
1 1/2 c. sugar	1/2 tsp. nutmeg

Three teaspoons per cup boiling water.



Breads



BREADS

BANANA BREAD

Pat Doyle

1 c. sugar	1 tsp. soda
1/2 c. shortening	2 1/2 c. flour
2 eggs, beaten	1/4 tsp. salt
5 T. sour cream or milk	Nuts
3 mashed bananas	

Cream sugar and shortening. Mix remaining ingredients in order given. Bake in slow oven (350°) for 30 minutes.

BANANA NUT BREAD

Sharon Ingle

1 c. sugar	1/2 tsp. soda
1/2 c. oleo	1 tsp. baking powder
1 egg	1/4 tsp. salt
1 c. banana, mashed	3 T. milk
2 c. flour	1/2 c. nuts

Cream sugar and shortening. Add egg, the mashed banana. Sift flour, soda, and baking powder and salt. Add alternately with milk. Add nuts. Put in greased loaf pan. Leave set 15 minutes. Bake in 350° oven for 50 minutes.

JOAN'S FAVORITE BANANA BREAD

Katy Lee

2 lg. ripe bananas	1 c. sugar
2 eggs, well beaten	3 T. sour milk
1 T. soft butter	1 tsp. soda
1 c. flour	1 c. nuts, chopped

Mash bananas. Add sugar, eggs, sour milk and butter. Add soda to flour and combine with rest of the ingredients. Mix in nuts. This is a very soft dough. Bake in a greased and floured loaf pan at 350° F. for 35 to 40 minutes.

BANANA BREAD

Maureen Meyer

1/4 c. shortening	1 1/2 c. flour
1/2 c. sugar	1/2 tsp. salt
1 beaten egg	2 tsp. baking powder
1 c. bran	1/2 tsp. soda
2 T. water	1 tsp. vanilla
1 1/2 c. mashed banana	1/2 c. nuts

Mix ingredients. Bake in waxed paper lined loaf pan for 1 hour at 350°.

BANANA BREAD

Marsha Myers

1/2 c. shortening	1/2 tsp. salt
1/2 c. brown sugar, packed	1 1/2 c. whole wheat flour
1/2 c. white sugar	1 tsp. soda
2 eggs	1/4 c. oat bran or wheat germ
3 bananas, mashed	1/2 c. nuts

Cream shortening, add sugar and blend. Beat in eggs, one at a time. Add bananas. Sift flour, soda and salt together. Mix into liquids. Add nuts. Pour into greased loaf pan. Bake at 350° for 60 minutes or until toothpick comes out clean.

BLUEBERRY MUFFINS

Margaret Triplett

1/2 c. oatmeal	1/2 c. cooking oil
1/2 c. orange juice	1 egg, slightly beaten
1 1/2 c. flour	1 c. fresh or frozen (thawed) blueberries
1/2 c. sugar	2 T. sugar
1 1/4 tsp. baking powder	3/4 tsp. cinnamon
1/2 tsp. salt	
1/4 tsp. soda	

Preheat oven to 400°. Line with paper baking cups or grease 12 muffin cups. In large bowl, combine oatmeal and orange juice; stir well. Add flour, 1/2 cup sugar, baking powder, salt, soda, oil, and egg; mix well. Stir in blueberries. Spoon into muffin cups, filling 2/3 full. Blend 2 tablespoons sugar and cinnamon; sprinkle over batter. Bake 18 to 22 minutes until browned.

BLUEBERRY MUFFINS

Pam (Simmons) Vande Voort

- | | |
|--------------------|-----------------------------|
| 1 egg, beaten | 1/2 c. sugar |
| 1/2 c. milk | 2 tsp. baking powder |
| 1/4 c. cooking oil | 1/2 tsp. salt |
| 1 1/2 c. flour | 3/4 c. blueberries, drained |

Mix all together. Bake 20 to 25 minutes at 400°. Makes 12 muffins.

SIX WEEKS BRAN MUFFINS

Margaret Schwegler

- | | |
|----------------------------------|------------------|
| 6 c. Bran Buds (1 lb. 2 oz. box) | 1 qt. buttermilk |
| 2 c. boiling water | 5 tsp. soda |
| 1 c. margarine, melted | 2 tsp. salt |
| 3 c. sugar | 5 c. flour |
| 4 eggs, beaten | 1 box raisins |

Pour boiling water over 2 cups Bran Buds. Add butter, set aside. Mix rest of Bran Buds with sugar, eggs and buttermilk. Sift flour with soda and salt. Combine all ingredients. Store in refrigerator and use as needed. Bake at 400° for 20 minutes. Makes 4 quarts. Use large mixing bowl.

EASY BRAN MUFFINS

Sharon Ingle

- | | |
|-----------------------------------|--------------------------------|
| 1 (15 oz.) box raisin bran cereal | 2 tsp. salt |
| 5 c. flour | 4 eggs |
| 3 c. sugar | 1 c. salad oil |
| 5 tsp. soda | 1 qt. buttermilk |
| | 2 c. chopped pecans (optional) |

Mix all ingredients thoroughly, making sure flour is all mixed in. Fill muffin pan 2/3 full with mixture and bake in 400° oven for 20 minutes. Makes 6 dozen regular size muffins. Store in lightly covered containers in refrigerator. Will keep about 6 weeks in refrigerator.

REFRIGERATOR BRAN MUFFINS

Barb Owens

2 c. boiling water	1 c. margarine
4 c. Kellogg's All-Bran	4 eggs
2 c. Nabisco bran	5 c. flour
1 qt. buttermilk	5 tsp. soda
3 c. sugar	1 tsp. salt

Pour water over bran, add milk, blend, and let stand. Cream sugar and margarine. Beat eggs, stir into creamed mixture. Stir bran and shortening mixtures together. Add flour, soda and salt. Stir to blend.

Bake at 375° for 15 to 20 minutes. If mixture is cold, bake 22 to 25 minutes.

Fills 2 (2 pound) coffee cans. Stores well.

CARAMEL-NUT OATMEAL MUFFINS

Pam (Simmons) Vande Voort

1/3 c. brown sugar	1/2 tsp. salt
2 T. butter (soft)	1/4 c. shortening
Nuts	1 c. quick oatmeal
1 c. flour, sifted	1 c. milk
1/4 c. sugar	1 egg, beaten
3 tsp. baking powder	

Blend brown sugar and butter, pat mixture evenly into greased muffin cups, arrange nuts with this mixture. Sift together dry ingredients, except oatmeal; cut in shortening. Blend in oatmeal. Lightly stir in egg and milk. Fill cups 2/3 full.

Temperature 425°. Bake 20 minutes. Makes 12 to 15 muffins.

CRANBERRY MUFFINS

Margaret Probasco

3/4 c. raw cranberries, halved	1/4 c. sugar
1/2 c. powdered sugar	1 egg, well beaten
2 c. flour	1 c. milk
3 tsp. baking powder	4 T. shortening, melted

Continued Next Page

CRANBERRY MUFFINS (Continued)

Mix halved cranberries with powdered sugar and let stand while preparing muffin mix. Sift dry ingredients. In a large bowl, mix dry ingredients, egg, milk and melted shortening all at once; mix only until dry ingredients are dampened; do not over mix. Fold in sugared cranberries. Fill greased muffin tins 2/3 full. Bake 350° for 20 minutes. Makes 1 dozen.

QUICK CINNAMON ROLLS

Becky Sytsma

1 1/2 c. baking mix (Bisquick)	1 part sugar, add cinnamon to
1/4 c. milk	taste
1 egg, well beaten	1/2 c. raisins, optional
2 T. soft butter	

TOPPING:

1/2 c. powdered sugar	1 T. milk
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Mix together mix, milk, and egg. Knead or pat into a rectangle 6 x 9 inches. Spread 2 tablespoons soft butter on dough. Sprinkle cinnamon/sugar mixture over top. May add 1/2 cup raisins. Roll up as for a jelly roll. Place roll on foil covered pan. Cut into 8 slices overlapping each slice.

Bake 400° for 20 minutes. Drizzle with powdered sugar frosting. Serve while hot!

OLD FASHIONED BELGIUM HONEY BREAD

Yvonne Day

1 c. brown sugar	4 c. flour
1 T. margarine	3 drops anise extract if
1 c. strained honey	desired
1/2 c. water	Pinch of salt
1/2 c. sweet milk	

Mix in order given. Grease and flour regular bread pan. Bake 1 hour or more. Be sure the center is done when tested with toothpick. Take out of pan to cool. This is good with cream cheese spread or butter. Makes 1 loaf.

OVERNIGHT COFFEE CAKE

Gertrude Novy

2/3 c. margarine	1/2 tsp. salt
1 c. sugar	1 tsp. soda
1/2 c. brown sugar	2 T. powdered milk
2 eggs	1 tsp. cinnamon
2 c. flour	1 c. buttermilk
1 tsp. baking powder	

Cream together first three ingredients. Add well beaten eggs. Stir in dry ingredients with buttermilk. Pour into a greased 9 x 13 inch pan. Cover batter with topping made from 1/2 cup brown sugar, 1 teaspoon cinnamon, 1/2 cup nuts and 1/4 teaspoon nutmeg. Cover pan with foil and store in refrigerator overnight. Bake at 350°, 45 minutes. Cake can cool while you prepare oven-baked bacon.

CORN BREAD

Connie Bryant

1/4 c. sugar	1 tsp. salt
3/4 c. yellow cornmeal	2 eggs
1 1/4 c. flour	1 c. milk
1 T. baking powder	1/4 c. vegetable oil

Combine and bake in an 8 x 8 inch pan at 425° for 20 minutes.

GRAHAM MUFFINS

LBD

1/4 c. sugar	1 c. graham flour
1 heaping T. lard or shortening	1 c. flour
1 egg	2 tsp. baking powder
	1 c. sweet milk

Cream sugar and shortening. Beat eggs and add milk. Sift dry ingredients and mix all together. Fill tins 2/3 full. Bake 20 to 30 minutes in 400° to 425° oven. Serves 12.

Wrap and freeze leftover waffles. To use, toast in toaster.

IRISH SODA BREAD

Katy Lee

2 c. whole wheat flour	1 egg, beaten
1/2 tsp. salt	1 T. honey
1 tsp. baking soda	1 c. yogurt or buttermilk

Stir dry ingredients. Beat honey and yogurt into beaten egg; gradually pour this mixture into the dry ingredients. Blend with your hands to work all the flour in. If dough is too dry add yogurt; if too wet add flour. Knead bread dough for 5 minutes. Shape into a flat but round loaf. Place loaf on greased or oiled baking sheet; cut 2 parallel slashes in the dough about 1/2 inch deep. (This allows the dough to rise during baking without cracking.) Bake at 375° F. for 25 to 30 minutes, until well browned.

LICKITY QUICK LEMONADE BREAD

Eleanor Doling

1 T. plus 1/3 c. frozen	2 eggs
lemonade concentrate, thawed	1 1/2 c. flour
1/2 c. shortening	2 tsp. baking powder
1 c. sugar	1/2 c. milk

Combine all ingredients **EXCEPT** the 1/3 cup lemonade concentrate in large mixer bowl. Blend well; beat 3 minutes at medium speed. Pour into greased 9 x 5 inch loaf pan. Bake at 350° for 50 to 60 minutes. Loosen bread from edges of pan. Pour the 1/3 cup concentrate over bread. Cool. Remove from pan.

From a 1967 Pillsbury Cook-Off.

Peanut butter will remove gum from hair, etc.

POPPY SEED BREAD

Rita Jensen

3 c. flour	1 1/2 tsp. butter flavoring
1 1/2 tsp. salt	1 1/2 c. milk
1 1/2 tsp. baking powder	1 1/8 c. oil
3 eggs	2 1/4 c. sugar
1 1/2 tsp. vanilla	1 1/2 T. poppy seed
1 1/2 tsp. almond flavoring	

Mix above all together. Bake 1 hour in a greased pan.

GLAZE:

1/2 tsp. vanilla	1/2 tsp. butter flavoring
1/2 tsp. almond flavoring	1/4 c. orange juice
3/4 c. sugar	

Mix well, poke holes in bread. Put glaze over warm bread. Let stand until cool. Remove.

Freezes well!

POTATO CHIP BREAD

Patricia Doyle

2 c. sifted flour	1/2 c. sugar
2 1/2 tsp. baking powder	1 egg
3/4 tsp. salt	1 c. milk
2 T. butter	1 c. crushed potato chips

Sift dry ingredients together. Cream butter and sugar until fluffy. Add egg and mix well. Add flour mixture alternately with milk, mixing well after each addition. Add chips last. Bake in lightly greased loaf pan at 350° for 1 hour. Remove from pan and cool on rack. It slices better the second day.

SOUR CREAM COFFEE CAKE

Elsie Smith

1 c. butter	1 tsp. baking powder
2 c. sugar	1/4 tsp. salt
2 eggs	1 c. chopped pecans
1 c. sour cream	4 tsp. sugar
1/2 tsp. vanilla	1 tsp. cinnamon
2 c. flour	

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SOUR CREAM COFFEE CAKE (Continued)

Cream butter and sugar until light and fluffy. Beat in eggs one at a time, thoroughly. Fold in sour cream and vanilla. Fold in dry ingredients. Place 1/3 batter into greased and floured bundt pan. Mix pecans, sugar, cinnamon and sprinkle 3/4 cup of this over batter. Pour remaining 2/3 batter over mix. Sprinkle 1/4 cup pecan mix on top. Bake at 350° for 50 minutes.

Sprinkle powdered sugar on top. Don't over bake!

REFRIGERATOR MUFFINS

Vicki Muller

2 c. boiling water	1 qt. buttermilk
2 c. Nabisco 100% All-Bran	4 c. Kellogg's All-Bran cereal
1 c. vegetable shortening	5 c. flour
plus 2 T.	5 tsp. soda
3 c. white sugar less 2 T.	1 tsp. salt
4 eggs	

Pour boiling water over Nabisco Bran. Cream shortening and sugar. Add beaten eggs and buttermilk. Add Kellogg's Bran. Sift together flour, soda, salt and add to the mixture. Fold in soaked Nabisco bran. Bake in greased muffin tins for 15 to 18 minutes at 400°. Batter will keep in tightly covered container for 6 weeks. Spoon out muffins as needed.

WHEAT GERM AND CARROT MUFFINS

Katy Lee

1 c. white flour	2 T. brown sugar
2/3 c. whole wheat flour	2 eggs
1/3 c. wheat germ	1 1/4 c. milk
3 tsp. baking powder	1/4 c. oil
1/2 tsp. salt	3/4 c. shredded carrot

Combine flours, wheat germ, baking powder, salt, and sugar in a mixing bowl. In a separate bowl, beat eggs with milk and oil, then stir in carrots. Combine with dry ingredients. Stir only enough to moisten well.

Spoon batter into a greased (or use paper muffin cups) muffin tin. Fill muffin cups about 3/4 full. Bake at 400° F. for 20 to 25 minutes.

WHEAT MIX

Jean Riggle

6 c. whole wheat flour	1 c. sugar
3 c. all-purpose flour	1/2 c. wheat germ
1 1/2 c. instant nonfat dry milk	1/4 c. baking powder
1 T. salt	2 c. vegetable shortening

In a large bowl combine whole wheat flour, flour, dry milk, salt, sugar, wheat germ, and baking powder. Mix well. With a pastry blender, cut in shortening until evenly distributed. Put in a large airtight container. Label. Store in a cool, dry place. Makes about 14 cups of wheat mix.

WHEAT MIX MUFFINS

Jean Riggle

3 c. wheat mix	1 egg, slightly beaten
3 T. sugar	1 c. water

Butter muffin pans. In bowl combine wheat mix and sugar. Blend well. Add egg and water. Stir until just moistened (batter should be lumpy.) Makes 12 muffins. Oven 400°, bake 15 to 20 minutes.

WHEAT MIX PANCAKES

Jean Riggle

1 egg, slightly beaten	2 1/4 c. wheat mix
1 1/2 c. water	

Combine egg and water in bowl. Stir in wheat mix just until moistened. Cook on hot oiled griddle about 3 to 4 minutes, until browned on both sides. Makes about 4 inch pancakes.

WHEAT MIX BREAKFAST CAKE

Jean Riggle

1 egg, slightly beaten	1/2 c. brown sugar
3/4 c. water	2 tsp. cinnamon
2 1/4 c. wheat mix	1/2 c. chopped nuts
1 c. chopped raisins	

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WHEAT MIX BREAKFAST CAKE (Continued)

Oven 375° F. Butter an 8-inch square pan. Combine egg and water in a bowl. Stir in wheat mix and raisins until moistened. Spread into prepared pan. Combine brown sugar, cinnamon and nuts. Sprinkle on top of cake. Bake 25 to 30 minutes. Cut into 2 inch squares. Serve warm.

VARIATION: Substitute orange peel and orange juice for part of the water in recipe.

WHOLE WHEAT SHORTBREADS**Harry Baum**

1/2 lb. unsalted butter	1/4 tsp. salt
1/2 c. dark brown sugar	1/4 tsp. baking powder
2 c. whole wheat flour	

Cream butter and sugar. Add remaining ingredients. Stir until well mixed. Pat into bottom of pan. Bake in 350° oven, 20 to 25 minutes until lightly browned on edges. Cool. Cut into squares to serve.

NOTE: These are very rich and crumbly.

Suggestion: Up to 1/2 cup finely ground almonds or walnuts may be substituted for equal amount whole wheat flour. Decorate with whole almonds or walnut halves.

WHOLE WHEAT MUFFINS**Katy Lee**

2 eggs, beaten	1/3 c. oil
1/2 c. yogurt	2 c. whole wheat flour
2/3 c. warm milk	1 tsp. baking soda
1/3 c. honey	

In a mixing bowl, combine eggs, yogurt, and milk. Beat thoroughly with a wooden spoon. Add honey and oil. Add the dry ingredients (flour and baking soda) and blend. Pour into greased or paper lined muffin tins. Bake at 425° F. for 15 minutes.

Yields 12 large muffins.

ZUCCHINI BREAD

Connie Bryant

3 eggs, well beaten	3 c. flour
1 c. oil	1 tsp. soda
2 c. grated zucchini	1/4 tsp. baking powder
2 c. sugar, add some brown sugar into this amount	2 tsp. cinnamon
2 tsp. vanilla	Pinch of salt

Mix liquids together. Add dry ingredients, mix well. Pour into two greased loaf pans. Bake about one hour at 325°. Check for doneness with a toothpick. Makes two (one pound) loaves.

ZUCCHINI BREAD

Katy Lee

2 c. whole wheat flour	1 c. brown sugar
1 c. white flour	1 c. sugar
1 tsp. salt	1 c. oil
1 tsp. baking soda	2 tsp. vanilla
1/2 tsp. baking powder	3 c. grated zucchini
1 1/4 tsp. cinnamon	1 c. chopped pecans
3 eggs	1 c. raisins

Mix flours, salt, baking soda, baking powder, and cinnamon. Add eggs, sugars, oil, and vanilla. Mix thoroughly. Fold in zucchini, pecans, and raisins. Pour batter into greased and floured loaf pans.

For 2 large (9 inch) loaves, bake at 350° F. for 50 to 60 minutes.

For 4 small (7 inch) loaves, bake at 350° F. for 35 to 45 minutes.

Cut bread slices into shapes of animals with cookie cutters and serve buttered with hot soup.

ZUCCHINI NUT COFFEE CAKE

Gloria Sytsma

1/2 c. shortening
 1 c. sugar (white)
 2 eggs
 1 tsp. vanilla
 2 c. flour
 1 tsp. baking powder
 1 tsp. baking soda

1/4 tsp. salt
 1 c. sour cream or yogurt
 2 c. shredded zucchini
 1/2 c. nuts
 1/2 c. brown sugar
 1 tsp. cinnamon
 2 T. melted butter

Cream shortening and white sugar. Add eggs and vanilla and beat well. Sift dry ingredients with sour cream. Fold in zucchini. Spread batter in greased 13 x 9 x 2 inch pan. Combine nuts, brown sugar, cinnamon and butter. Sprinkle over batter. Bake 350° for 35 to 40 minutes.

JEFF'S FAVORITE BISCUITS

Joie Schoonover

2 c. all-purpose flour
 3 tsp. baking powder
 1 tsp. sugar
 1/2 tsp. salt

1/4 tsp. baking soda
 1/3 c. butter-flavored shortening
 4 T. buttermilk powder
 3/4 c. water

Preheat oven to 450°. In a large mixing bowl, combine all dry ingredients. Using a fork or pastry blender, cut shortening into dry ingredients until the consistency of coarse meal. Add half of the water; stir with fork until combined. Add other half of water and stir until mixture leaves the sides of bowl. On floured surface, toss dough until no longer sticky. Pat out dough 1/2 inch thick. Cut with a 3-inch floured cutter. Place with sides touching in round ungreased cake pan. Bake at 450° for 12 to 15 minutes or until light golden brown. Tops may be brushed with melted butter, serve hot. Makes 7 to 9 biscuits.

Honey kept in a dark place will not turn into sugar.

CARAMEL BUTTER RING

Ila Johnson

3/4 c. brown sugar	2 T. water
1/3 c. margarine	2 cans buttermilk biscuits
1/2 c. chopped nuts	

Grease tube pan well. Mix all ingredients and bring to boil. Cut each biscuit into 4 pieces. Stir into caramel mixture until well coated. Pour into pan. Bake at 350° for 25 minutes. Let stand 3 minutes before dumping upside down onto serving plate. Can be prepared and refrigerated for 2 hours before baking.

CRESCENT CARAMEL SWIRL

Sharon Rosenberg

1/2 c. butter or margarine	2 cans (8 oz. each) Pillsbury
1/2 c. chopped nuts	refrigerated quick crescent
1 c. brown sugar	dinner rolls
2 T. water	

Preheat oven to 375° F. (350° F. for colored fluted tube pan). In a small saucepan, melt butter. (Do not use pan with removable bottom.) Coat bottom and sides of 12 cup fluted tube pan with 2 tablespoons of the melted butter; sprinkle pan with 3 tablespoons of the nuts. Add remaining nuts, brown sugar, and water to butter; heat to boiling, stirring occasionally. Remove crescents from cans in rolled sections; do not unroll. Cut each section into four slices. Arrange eight slices in prepared pan, separating each pinwheel slightly to allow sauce to penetrate. Spoon half the caramel sauce over dough. Repeat with remaining dough, topping slices in pan; pour remaining caramel sauce over dough. Bake 25 to 30 minutes (30 to 35 minutes for colored tube pan) until deep golden brown. Cool three minutes; turn onto service platter or waxed paper.

POPPY SEED BREAD

LuAnn Pearce

1 butter brickle cake mix	3 oz. instant coconut pudding
4 eggs	mix
1/4 c. poppy seed	1/4 c. oil
	1 c. hot water

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POPPY SEED BREAD (Continued)

Put all ingredients in mixer bowl. Beat 3 minutes on medium speed. Bake in greased loaf pan, 300°, 50 to 55 minutes. Makes 2 loaves.

TWO QUART CASSEROLE BREAD**Joanne Brant**

1 c. hot water
2 T. sugar
1 T. lard
1 tsp. salt

3 c. flour
1 pkg. dry yeast
1/4 c. warm water
3/4 tsp. sugar

Dissolve sugar, lard and salt in the hot water. Set aside to cool. Dissolve yeast in the 1/4 cup of warm water with the 3/4 teaspoon sugar. Now add 2 cups of the flour to the first mixture. Stir well and add the foamy yeast mixture, stir well, then add remaining flour. Mix all until it forms a ball and roll out onto a floured table or board and knead till smooth, adding a small amount of flour if needed. This takes about 5 to 10 minutes. Put into a well greased bowl, cover and let rise one hour. Punch down and make into a ball again. Place back into greased bowl. Let rise again until double in size. Punch down and make into a ball again and put into a greased 2 quart casserole dish. Let rise until well above rim of dish. Bake on second shelf of oven for 20 to 25 minutes, 350°.

Cover top with loose sheet of foil if top browns too much or quickly.

I beat one egg with 1 tablespoon of water and brush some on bread before baking for a nice crispy crust.

When heating milk, rinse saucepan with cold water to prevent scorching.

CINNAMON TWIST COFFEE CAKE

Peg Colony

5 to 6 c. unsifted flour
 1 1/4 c. sugar, divided
 1 tsp. salt
 2 pkgs. dry yeast
 1 c. milk

2/3 c. water
 1/4 c. margarine
 2 eggs, room temperature
 2 tsp. ground cinnamon
 Melted margarine

In a large bowl thoroughly mix 1 3/4 cups flour, 1/2 cup sugar, salt and undissolved yeast. Combine milk, water and margarine in a saucepan. Heat over low heat until liquids are very warm (120° to 130° F.). Margarine doesn't need to melt. Gradually add to dry ingredients and beat 2 minutes. Add eggs and 1/2 cup flour. Beat 2 minutes. Add additional flour to make a stiff dough. Knead until smooth, about 8 to 10 minutes. Cover and let rest 20 minutes. Divide dough into half. Roll out each half into a 12 inch square. Brush lightly with melted margarine. Combine remaining 3/4 cup sugar and the cinnamon. Sprinkle center third of each square with 3 tablespoons of the sugar mixture. Fold 1/3 of dough over center third. Sprinkle with 3 tablespoons of the sugar mixture. Fold remaining third of dough over the two layers. Cut into strips about 1 inch wide. Take hold of each end of strip and twist tightly in opposite directions. Arrange in 2 greased 9-inch square pans. Cover and refrigerate 2 to 24 hours. When ready to bake, let stand at room temperature 10 minutes. Bake 375° F., 30 minutes, or till golden brown. Frost with powdered sugar if desired.

COFFEE CAKE

Ella Mae Luckey

3/4 c. sugar
 1/2 c. oleo
 1 tsp. vanilla
 3 eggs

2 c. flour
 1 tsp. soda
 1 tsp. baking powder
 1/2 pt. sour cream

TOPPING:

1 c. brown sugar
 2 tsp. cinnamon

6 T. soft butter
 1 c. chopped nuts

Blend sugar and oleo, add vanilla and eggs, mix well. Mix in sour cream, baking powder, soda and flour. Pour 1/2 batter in a

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COFFEE CAKE (Continued)

greased tube pan. Mix topping and sprinkle 1/2 of topping over batter. Add rest of batter and then rest of topping.

Bake at 350° for 50 to 60 minutes.

DANISH

Sylvia Riggle

4 c. flour
1 tsp. salt
1/4 c. sugar
1/2 lb. butter
3 egg yolks
3/4 c. scalded milk
1 pkg. dry yeast

1/4 c. warm water (105° to 115°)
2 cans pie filling (or
equivalent)
1 c. powdered sugar
1 T. milk
1 tsp. vanilla

Scald 3/4 cup milk and let stand. Dissolve dry yeast in water. Sift flour, sugar and salt into large bowl. Add room temperature butter and mix as for pie dough. Beat egg yolks very well and add scalded milk and yeast mixture. Mix well. Pour into flour/sugar/salt mixture and mix well. Cover and let stand several hours or overnight. Later divide dough into 2 equal portions and roll each part to the length of a cookie sheet and about 7 inches wide. Place on lightly greased cookie sheet. Cut slits. (I cut about 12 parallel to each other on both sides of dough. Fill center of each with can of pie filling. Take 2 slits parallel to each other and pull over pie filling and pinch together at center. Cover and let stand in warm place for 1 hour. Bake at 350° for 30 minutes. When cooled drizzle with mixture of powdered sugar, 1 tablespoon milk and vanilla.

This recipe sounds more complex than it really is. It's actually fairly simple.

Eggs should always be room temperature for using in cakes, etc.

CREAM CHEESE ROLL

Susie Rupp

4 c. flour	4 (8 oz.) pkgs. cream cheese
1 c. shortening	3 eggs
1 c. warm milk (105° to 115°)	1 1/2 c. sugar
1 pkg. yeast	2 tsp. vanilla
3 eggs	Strawberry preserves
5 T. sugar	

Combine cream cheese, eggs, sugar and vanilla and stir or mix until creamy. Cut flour into shortening until crumbly. Add milk to yeast. Stir till yeast is completely dissolved, then mix milk, eggs, sugar into dry ingredients. Chill in refrigerator 3 to 4 hours.

Divide dough into 2 or 4 parts. (Makes 2 large or 4 small rolls.) Roll each part on floured board into a 1/8 to 1/4 inch thick rectangle. Divide filling equally between rolls and put into center of dough. Fold edges over and seal. Put on a cookie sheet. (Do not let edges touch.) Bake at 400° for 15 to 20 minutes till golden. Can be frozen at this point. When ready to serve, spread top with preserves.

GRANDMA'S RYE BREAD

Beth Saxton

3 c. warm water, potato water is best (water you've cooked potatoes in)	6 T. shortening, chicken fat is best - it makes a tender dough
2 pkgs. yeast	2 c. rye flour
6 T. brown sugar	5 to 6 c. white flour
4 tsp. salt	

*This is the bread that Grandma always takes to church bake sales and bazaars.

Sprinkle yeast over warm water. Stir in brown sugar and salt. Add shortening and rye flour. Beat until smooth. Stir in enough white flour to make stiff dough. Knead 10 to 12 minutes. Let rise until doubled in bulk. Divide dough into 3 parts. Make each into a round shape. Place in greased pie pan. Let rise. Bake 40 minutes at 375° F.

POTATO DOUGH CINNAMON ROLLS**Jean Riggle**

Mix in large bowl:

1 qt. scalded milk	1 c. fat (margarine)
2 c. mashed potatoes (no milk added)	1 c. sugar

Dissolve:

3 pkgs. dry yeast in 1 c.
lukewarm water

Let both cool to lukewarm and add together with 6 cups flour.

Let mixture stand until foams up (20 minutes). Add 2 eggs, beaten, 1 teaspoon salt, 11 to 12 cups flour more or less. Dough should be soft. Let rise in warm place until doubled in bulk.

If whole wheat flour is used, add 3/4 cup of whole wheat for each 1 cup white flour.

Cinnamon Rolls - Prepare a mixture of melted margarine, a mixture of sugar, brown sugar and cinnamon. Roll a piece of dough to about 18 x 9 inches. Spread dough with margarine and sprinkle over some of the sugar mixture, also sprinkle with some raisins. Roll up the dough as for jelly roll. Cut 1/2 inch chunks and place in greased pans, pressing down lightly on each chunk. Cover and let rise in warm place until nearly double. Bake at 400° for 15 to 20 minutes or until browned. These may be iced.

SURESHOT ROLLS**Connie Bryant**

1/4 c. shortening
1 c. hot water
6 T. sugar
1/2 tsp. salt

1 egg
1 pkg. yeast
2 T. warm water
3 or 3 1/2 c. flour

Mix shortening, hot water, sugar, and salt. Cool. Dissolve yeast in the warm water. Add egg, yeast and flour. Enough flour to make a soft dough. Let rise 2 1/2 hours. Cut dough in half and roll into a circle 1/2 inch thick. Spread with butter. Cut into triangles and roll up like crescent rolls. Let rise for 1 hour. Bake at 350° for 20 minutes.

KOLACKY (Ko-latch-key)

Sylvia Riggle

6 c. flour
1 tsp. salt
2 T. sugar
1 lb. Crisco shortening

1 c. evaporated milk
1 pkg. yeast
2 eggs, slightly beaten
Powdered sugar

Melt shortening, set aside. Sift flour, sugar and salt together. Dissolve yeast in very warm milk, add slightly beaten eggs. Mix well. Add sifted dry ingredients, mix well. Add melted shortening. Mixture will resemble a rich pie dough. Divide dough into 6 portions, wrap in plastic wrap and chill for several hours. Roll one section of dough at a time in powdered sugar. Roll rectangular about 18 inches long, 1/8 to 1/4 inch thick. Cut in strips 18 x 3 inches. With the long side toward you place a thin line of filling (about as big as your little finger) the entire length of the dough. Pull closest edge of dough over filling, roll over until all of dough piece is rolled around the filling. Cut in 1 1/2 inch pieces, place on ungreased baking sheet and bake at 475° for about 10 minutes. Remove from pan immediately, roll in powdered sugar while still hot. Cool and roll in powdered sugar again. May be frozen. Roll in powdered sugar just before serving.

FILLINGS FOR KOLACKY:

1:

3 T. lemon juice
3 T. sugar

4 c. ground walnuts

OR 2:

2 egg whites
1/4 c. sugar

1/4 tsp. vanilla
4 c. ground walnuts

OR 3:

Ground prunes
Lemon juice to taste

Sugar to taste
Sm. amount of water

1. Mix together well lemon juice, sugar, ground walnuts.

Or 2. Beat egg whites till stiff. Add sugar and vanilla and beat until stiff peaks form. Fold in walnuts.

Or 3. Place prunes, lemon juice, sugar and water in small pan over medium heat. Cook, stirring frequently, until a thick

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KOLACKY (Continued)

paste-like consistency. Cool. Even people who "hate prunes" like prune kolacky.

In my hometown (Binghamton, N.Y.), kolacky knows no ethnic barriers. It seems **everybody** bakes them for celebrating Christmas and Hanukkah. They are a favorite holiday tradition.

POTICA

Elizabeth Triplett

2 pkgs. yeast
1/2 c. warm water
1 c. milk, scald, cool
1/2 c. sugar

2 c. flour
2 tsp. salt (less if desired)
1/4 c. melted butter or oleo
2 well beaten eggs

FILLING:

1 c. raisins
1/2 c. chopped nuts
1/2 c. brown sugar

1/2 c. melted shortening
1 beaten egg

Mix the first eight ingredients as for other yeast breads, adding additional flour if necessary to make a firm dough. Knead until smooth and elastic. Cover and let rise to double in bulk. Punch down and let rise again to double. Turn dough out on a floured board and let rest for a few minutes. Divide into 2 or 3 parts. Roll each portion to about 12 x 6 inches. Roll as thin as possible.

The filling should be prepared before the dough is rolled, and then spread some filling onto the dough. Spread it well to the edges and then roll the portion into a cylinder and seal the edges. Place on a greased cooky sheet the form of a circle. Pinch the two ends well to hold. Let rise again until a finger dent remains. Bake at 350° about 30 minutes. Remove from the oven and cool well before cutting.

Raisins heated a moment in the oven will not sink to the bottom of the cake.

ROANOKE ROLLS

Grandma Clark

1 c. milk
 1/3 c. sugar
 1 T. salt
 1 stick margarine

1 c. warm water
 2 pkgs. yeast
 3 eggs, beaten
 6 c. flour

Heat the one cup of milk to boiling and stir in the sugar, salt, and margarine. Cool to lukewarm. Measure very warm water in large bowl. Sprinkle or crumble yeast in and stir until dissolved; add warm milk mixture, beaten eggs, and part of flour. Stir till blended, beat until smooth, slowly add more flour till smooth and soft dough. Turn out on floured surface and knead a few minutes till smooth, not sticky, but elastic. Place in greased bowl to let rise in warm place till doubled in bulk. Now punch down and make into rolls or buns. Place in greased pans. Don't make them too big. Let them rise till light, about doubled or more. Bake until light brown in 325° F. oven. 60 rolls.

SOURDOUGH FRENCH BREAD

Marsha Myers

1 1/2 c. warm water
 1 c. sourdough starter
 4 c. flour
 2 tsp. salt

2 tsp. sugar
 4 T. oil (olive is best)
 2 c. flour

Use no metal utensils! Combine water, starter, 4 cups flour, salt, sugar, and oil. Mix well. (Renew your starter with 1 cup flour and 1 cup water.) Leave dough at room temperature for 18+ hours (or overnight is usually enough) or till doubled in size and bubbly. Stir in 1 cup of remaining flour. Knead in remaining cup of flour or enough to make a medium stiff dough. Knead until smooth. Shape into 2 loaves (long, round or braided). Place on greased pan (sprinkled with cornmeal) and let rise 3 to 4 hours (till doubled in size). Before baking, brush with beaten egg and make diagonal slashes on top of loaf unless it is braided. Sprinkle with sesame or poppy seeds if desired. Bake in a 400° oven till crust is medium brown (about 45 minutes). To make crusty, place shallow pan of hot water in the bottom of the oven.

SWEET ROLLS

Connie Bryant

1 c. milk	1 pkg. yeast
1/4 c. sugar	1/4 c. water
1/4 c. shortening	2 beaten eggs
1 tsp. salt	4 c. flour

Scald milk, sugar, shortening, and salt. Cool until lukewarm. Dissolve yeast in water. Add eggs. Mix about 2 cups flour into the milk mixture with beater. Then add egg mixture, then yeast. Mix well with mixer. Add the rest of flour mixing by hand. Knead. You will have to flour your table generously as this is a soft dough. Let rise until double, punch and knead. Let rise again, punch and let rest approximately 10 minutes before shaping into rolls. Let rise and bake at 375° for 15 to 20 minutes. Use a 9 x 13 inch pan or place on a cookie sheet for individual rolls.

TOPPING:

1/2 teaspoon cinnamon to 3/4 cup sugar. Brush rolls with butter before sprinkling with sugar - or try grated orange rind with sugar.

PECAN NUT ROLLS

Genevieve Slocum

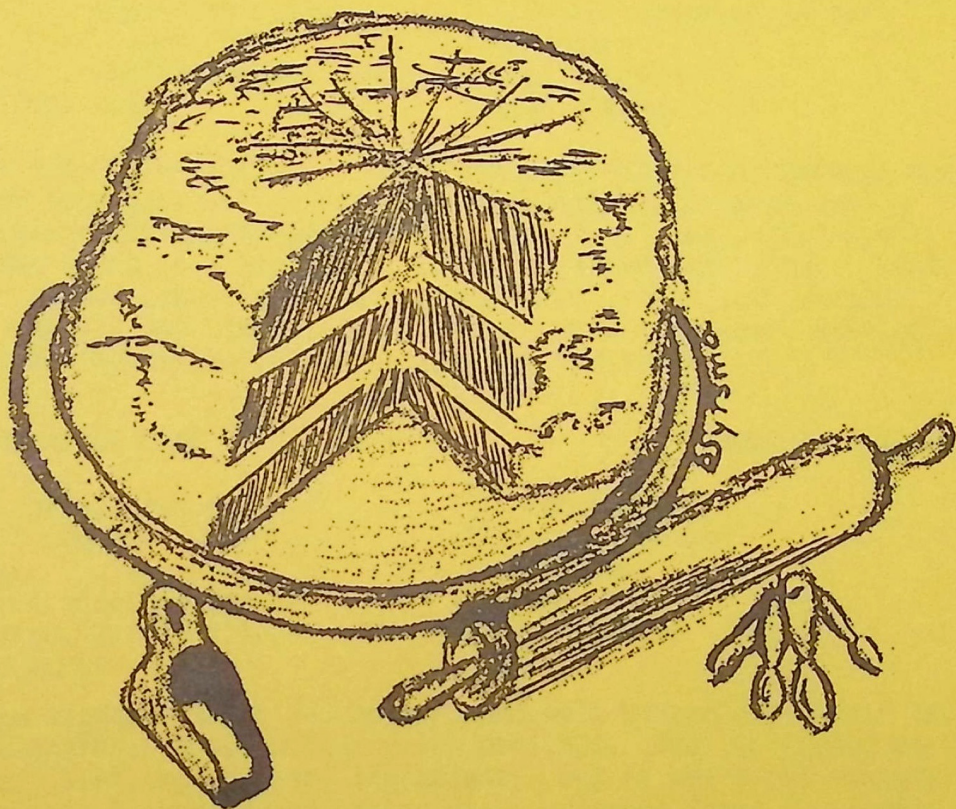
1 cake of yeast	3 T. sugar
1/4 c. milk, scalded	1/4 c. shortening, melted
1 c. milk, scalded	Brown sugar
1 1/2 c. flour	Pecans
2 egg yolks	Karo syrup
1/2 tsp. salt	

Crumble 1 cake of yeast into 1/4 cup scalded, cooled milk. Mix thoroughly. Add to 1 cup scalded milk cooled to lukewarm. Stir in about 1 1/2 cups flour. Beat till smooth. Set aside to become light and full of bubbles, add the beaten yolks, salt, sugar and melted shortening. Add enough flour to make a soft dough, yet firm enough to knead. Set aside to double in bulk, when light turn upside down on floured board.

Roll into rectangle. Brush with butter, sprinkle with brown sugar and pecans. Roll, cut into pieces. In a large pan butter well, sprinkle with brown sugar. Arrange pecans under each roll, drizzle with Karo syrup. Place rolls in pan; when light bake 15 minutes at 375° then reduce heat to 350°. Bake 10 minutes longer.

ADDITIONAL RECIPES

* * * * *



Cakes, Pies & Desserts

CAKES

ANGEL FOOD CAKE

Betty Jarrard

- | | |
|-------------------------------|----------------------------|
| 1 1/2 c. egg whites (13) | 1 1/2 tsp. cream of tartar |
| 1 c. cake flour | 1 c. sugar |
| 1 1/2 c. confectioners' sugar | 1 tsp. vanilla |
| 1/2 tsp. salt | 1 tsp. almond |

Sift cake flour 3 times. Then sift cake flour and confectioners' sugar together; set aside. Put egg whites into large bowl, sprinkle salt and cream of tartar over top. Beat until egg whites stand in a big peak. Then fold in regular sugar. Next, fold in the cake flour and confectioners' sugar into batter. Add vanilla and almond. Pour mixture into tube pan. Bake at 350° for 50 minutes. Invert tube pan and cool.

FRESH APPLE CAKE

Roberta Simmons

- | | |
|---|-------------------|
| 1 c. granulated sugar | 1/2 tsp. nutmeg |
| 1/4 c. butter | 1/2 tsp. cinnamon |
| 1 egg | 1 tsp. soda |
| 3 or 4 unpeeled apples
(about 2 full c.) | 1/4 tsp. salt |
| 1 c. flour | 1 tsp. vanilla |

Cream together sugar and butter, add well beaten egg. Wash and core apples, chop, including the peelings. Add to creamed mixture. Sift together dry ingredients, add to the first mixture. Pour into 8 inch square baking dish (greased), bake 45 minutes, 350°. Serve with sauce or whipped cream. May be doubled for a 9 x 13 inch pan.

SAUCE:

- | | |
|---------------|--------------------|
| 1/2 c. butter | 1/2 c. cream |
| 1 c. sugar | 1 1/2 tsp. vanilla |

Combine ingredients and cook in a double boiler until thick.

ANNE'S FRESH APPLE CAKE

Katy Lee

- | | |
|----------------------------|---|
| 1 1/4 c. white flour | 1 c. oil |
| 1 1/4 c. whole wheat flour | 3 c. unpeeled apples, chopped
(size of a kernel of corn) |
| 2 c. sugar | 3 beaten eggs |
| 1 tsp. baking powder | 1 c. chopped pecans |
| 1 tsp. baking soda | 1 (6 oz.) pkg. butterscotch
chips |
| 1 tsp. cinnamon | |
| 1/2 tsp. salt | |

Mix all of the ingredients except the chips. Put ingredients in a large bowl and mix with a large spoon. Spread in a greased and floured 9 x 13 inch pan. Sprinkle chips on top. Bake at 325° for 1 hour.

KNOBBY APPLE CAKE

Sue Anthony

- | | |
|--------------------------------------|--------------------------|
| 1 c. sugar | 1 tsp. cinnamon |
| 1/2 c. shortening | 1 tsp. salt |
| 2 eggs | 1 tsp. vanilla |
| 1 1/2 c. sifted all-purpose
flour | 2 1/2 c. chopped apples |
| 1 tsp. soda | 1 c. chopped pecans |
| | 1/2 c. raisins, optional |

Cream sugar and shortening; add eggs and beat well. Add combined dry ingredients and mix well. Stir in vanilla, chopped apples, nuts and raisins; mix well. Pour batter in 9 x 13 x 2 inch pan. Bake 350° oven for 40 to 45 minutes. Serve plain or with whipped cream or lemon sauce.

This cake is very moist - a good one.

APPLESAUCE CAKE

Kathy Riggle

- | | |
|---------------------------------------|--------------------|
| 1/2 c. shortening | 2 c. flour |
| 1 c. sugar | 1 tsp. baking soda |
| 2 eggs, beaten | 1/2 tsp. nutmeg |
| 1/2 c. chopped nuts | 1 tsp. cinnamon |
| 1 c. raisins, fluffed in
hot water | 1 c. applesauce |

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APPLESAUCE CAKE (Continued)

Cream shortening, sugar, add eggs, put in raisins and nuts. Sift flour, soda, nutmeg, cinnamon. Stir into shortening mixture slowly. Bake in 8 1/2 x 4 1/2 x 2 1/2 inch pan and bake 1 hour at 350°. Grease and flour pan.

CHEESECAKE

Gloria Sytsma

Crush 10 double graham	1 c. sugar
crackers	3 eggs, separate
1 (8 oz.) pkg. cream cheese	2 tsp. vanilla
1/4 tsp. salt	1 c. Dream Whip

Cream cheese and add sugar. Add egg yolks one at a time. Add salt and vanilla. Beat egg whites until stiff. Fold in the above mixture. Whip the cream and fold in also. Top with some of the graham crackers. Freeze.

CHESS CAKE

Cindy Brown

1 stick melted margarine	1 box powdered sugar, 1 lb.
1 yellow cake mix box	1 (8 oz.) pkg. cream cheese
1 egg	2 eggs

Mix margarine, cake mix and egg. Press into 9 x 13 inch pan. Beat powdered sugar, cream cheese and eggs. Pour on top. Bake 350° for 45 minutes.

COCOA CAKE

Connie Bryant

2 c. sugar	1 tsp. salt
2 c. flour	2 T. vinegar
2 T. cocoa	2 c. water
2 tsp. soda	3/4 c. vegetable oil

Combine all ingredients - **DO NOT ALLOW SODA AND VINEGAR TO COMBINE UNTIL YOU ARE MIXING THE INGREDIENTS.** Bake in a 9 x 13 inch pan at 350° for approximately 35 to 45 minutes.

CHOCOLATE UPSIDE-DOWN CAKE

Patricia Doyle

- | | |
|---|---------------------|
| 2 oz. chocolate | 1/2 c. milk |
| 1 1/2 c. (1 can) sweetened condensed milk | 6 T. shortening |
| 1 1/2 c. sifted flour | 1 c. sugar |
| 1/4 tsp. salt | 2 eggs, well beaten |
| 2 tsp. baking powder | 1 tsp. vanilla |

Melt chocolate, add condensed milk and mix well. Line greased pans with chocolate mixture and allow to cool.

Sift flour, salt, baking powder together. Cream shortening with sugar until fluffy. Add eggs and vanilla and beat thoroughly. Add dry ingredients and milk alternately in small amounts, beating thoroughly after each addition.

Pour carefully over chocolate mixture and bake in 350° oven for 35 minutes, 2 (8 inch) pans, square or loaf.

Sprinkle 1/2 cup nuts, chopped, or 1/2 cup coconut over top.

COCONUT CAKE

Roberta Simmons

- | | |
|-----------------------------------|------------------|
| 2 c. flour | 1 c. sugar |
| 2 tsp. baking powder | 3 eggs, unbeaten |
| 1/2 tsp. salt | 1 1/3 c. milk |
| 2/3 c. butter or other shortening | 1 tsp. vanilla |
| | 1 1/2 c. coconut |

Sift flour once, add baking powder and salt. Sift 3 times. Cream the shortening and sugar until light and fluffy. Add the eggs one at a time, beat well after each addition. Add flour gradually with milk - a small amount at a time. Add the vanilla. Bake in greased pan 30 minutes at 375°.

To tint coconut, add food coloring to one tablespoon of water until you get the color you want. Put coconut in jar, add colored water, cover and shake. Dry on a towel.

COKE CAKE

Becky Sytsma

2 c. unsifted flour	1 tsp. soda
2 c. sugar	2 eggs
1/4 tsp. salt	1 c. Coke
2 T. cocoa	1 tsp. vanilla
2 sticks oleo	1 1/2 c. marshmallows (optional)
1/2 c. buttermilk (or 1/2 c. milk, 1 T. vinegar)	

Sift flour, sugar, and salt in bowl. Heat oleo, cocoa and Coke to boiling. Pour over flour mixture. Add milk, soda, eggs and vanilla. Stir in marshmallows. Batter will be thin and marshmallows will float. Grease and flour long pan, 350°, 30 to 35 minutes.

Ice while hot!

1/2 c. oleo	2 T. cocoa
6 T. Coke	1/2 box confectioners' sugar
1 c. chopped nuts (optional)	1 tsp. vanilla

Heat to boiling cocoa, oleo, Coke. Pour over sugar, nuts and vanilla and blend well. Spread over hot cake.

TRULY DIFFERENT CUPCAKES

Agda Alt

4 sq. semi-sweet chocolate	4 lg. eggs
2 sticks oleo	1 c. flour
1 1/2 c. chopped walnuts	1 tsp. vanilla
1 3/4 c. sugar	

Melt chocolate and oleo together. Add nuts and stir until well coated. Combine sugar, flour, eggs and vanilla and mix only until blended. **DO NOT BEAT.** Add chocolate mixture and again mix carefully, not beating. Turn into baking cups and bake at 325° to 350° for 35 minutes.

Needs no frosting.

EASY HURRY-UP CAKE**Patricia Doyle**

1/3 c. soft butter or oleo	1/2 tsp. cinnamon
1 1/3 c. brown sugar	1/2 tsp. nutmeg
2 eggs	1/2 c. milk
1 3/4 c. flour	1/2 lb. raisins
3 tsp. baking powder	

Mix butter, brown sugar and eggs. Add dry ingredients alternately with milk to bowl mixture. Fold in 1/2 pound raisins. Bake in unfloured 8 x 8 inch pan, 35 to 40 minutes in moderate oven. This keeps wonderful and freezes also.

FAST FIXIN FRUIT AND CAKE OR DUMP CAKE**Sue McConnell**

1 pkg. white cake mix	1/4 c. Crisco or Puritan oil
2 eggs	1/2 c. water
1 (20 to 23 oz.) can pie filling	

Preheat oven to 350°. Pour oil into bottom of 13 x 9 x 2 inch pan. Tilt pan to cover bottom of pan with oil. Put cake mix, eggs and water into cake pan. Stir with fork or spoon until well blended. Scrape sides and spread evenly. Spoon the pie filling onto batter. Use fork to fold into batter just enough to create marbled effect. Bake for 40 to 50 minutes. Sprinkle cooled cake with powdered sugar. Store loosely covered.

Suggested combinations: White cake with cherry or blueberry filling, yellow cake with peach filling.

MEXICAN FRUITCAKE**Joanne Anderson**

2 c. flour	2 c. pineapple, crushed
2 c. sugar	2 tsp. soda
2 eggs	1 c. nuts

Mix well. Place in greased and floured 9 x 13 inch pan. Bake for 30 to 35 minutes, 350°.

FRUIT COCKTAIL CAKE

Michele Stutzman

1 (17 oz.) can fruit cocktail	1 tsp. baking soda
1 1/2 c. flour	1 egg, beaten
1 c. sugar	Pinch of salt
1 tsp. baking powder	

TOPPING:

1/2 c. brown sugar	Cool Whip
1/4 c. chopped nuts	

Blend first 7 ingredients. Put in 9 x 13 inch greased and floured pan. Mix brown sugar and chopped nuts. Sprinkle on top of cake. Bake in 350° oven, 30 minutes. Before serving top with Cool Whip.

HOT FUDGE SUNDAE CAKE

Agda Alt

1 c. flour	1 tsp. vanilla
3/4 c. sugar	1 c. chopped nuts
2 T. cocoa	3/4 c. brown sugar
2 tsp. baking powder	1/4 c. cocoa
1/4 tsp. salt	1 3/4 c. hot water
1/2 c. milk	Favorite ice cream
2 T. salad oil	

Stir together the flour, sugar, 2 tablespoons cocoa, baking powder, and salt. Mix in milk, oil and vanilla with a fork, until smooth. Stir in nuts. Spread evenly in an ungreased square 9 x 9 x 2 inch pan. Sprinkle with brown sugar and 1/4 cup cocoa. Pour hot water over batter. Bake 40 minutes at 350°. Let stand 15 minutes. Spoon into dessert dishes or cut into squares. Invert each square onto dessert plate. Top with ice cream and spoon sauce over each serving. Serves 9.

To keep icings moist and to prevent cracking, add a pinch of baking soda to the icing.

LEMON CAKE

Lorraine Martus

1 pkg. lemon Jell-O	1 box lemon cake mix
4 eggs	1/2 c. lemon juice
3/4 c. oil	1 c. powdered sugar

Dissolve 1 package lemon Jell-O in 1 cup boiling water. Cool. Beat 4 eggs, 3/4 cup oil and 1 lemon cake mix. Add cooled Jell-O and beat. Pour into 13 x 9 inch greased pan, bake at 350° for 30 to 35 minutes.

While cake is cooling slightly, mix 1 cup powdered sugar with 1/2 cup lemon juice. When cake begins to cool use a long fork and poke holes in entire cake. Pour juice and sugar mixture over it.

Can be stored in refrigerator up to 1 week.

PEACH UPSIDE-DOWN PUDDING CAKE

Becky Sytsma

1/4 c. margarine, melted	1 pkg. (4 serving size) Jell-O,
1/3 c. brown sugar	vanilla or banana
1 (29 oz.) can diced cling	4 eggs
peaches, well drained	1 c. (1/2 pt.) sour cream
1 pkg. (2 layer size) yellow	1/4 c. oil
cake mix	1/2 tsp. vanilla extract

Combine butter and brown sugar. Pour into 13 x 9 inch pan. Arrange cling peaches on sugar mixture. Combine remaining ingredients in large mixer bowl. Blend, then beat at medium speed 4 minutes. Spoon carefully into pan. Bake at 350° for 50 to 55 minutes. Cool in pan for 5 minutes. Invert onto platter; remove pan. Garnish with whipped topping if desired.

PUMPKIN CHEESECAKE

Betty Jarrard

1/4 c. butter or margarine	2 T. sugar
1 1/2 c. Bisquick	

Cut together. Pat into ungreased pan; bake at 350° for 10 minutes.

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PUMPKIN CHEESECAKE (Continued)

Cream together:

1 pkg. cream cheese
3/4 c. sugar

2 T. flour

Add:

1 tsp. cinnamon
1/4 tsp. nutmeg
1 tsp. vanilla1/4 tsp. ginger
3 eggs
1 (16 oz.) can pumpkin

Pour over crust. Bake until done, about 55 minutes.

TOPPING:

1 1/2 c. dairy sour cream
2 T. sugar

1/2 tsp. vanilla

PUMPKIN PIE CAKE

Esther Smith

1 (29 oz.) can pumpkin
4 eggs
1 (13 oz.) can evaporated
milk
1 to 1 1/2 c. sugar (to your
taste)
2 tsp. cinnamon1 tsp. ginger
1/2 tsp. nutmeg
1 pkg. yellow cake mix
1 c. melted margarine
1 c. chopped nuts

Beat all except cake mix and put in ungreased 9 x 13 inch pan.
Sprinkle dry cake mix over mixture. Pour melted margarine over
cake mix and sprinkle with chopped nuts. Bake 350° for 1 hour.
Top with whipped cream, if desired.

When creaming butter and sugar for a cake, a little hot milk
added will aid in the creaming process.

RHUBARB CAKE

Martha Evans (Sharon Ingle)

1 egg
 1/2 c. margarine
 1 1/2 c. sugar
 2 c. flour
 4 c. rhubarb

1 tsp. soda
 1/4 tsp. salt
 1 c. sour milk
 1 tsp. vanilla

Mix well all ingredients except rhubarb. Fold in rhubarb. Pour in greased cake pan. (Don't leave in metal pan, will eat pan.)

Top with: 1/2 cup brown sugar, 1 tablespoon butter, 1 tablespoon flour and 1 tablespoon cinnamon. Bake 1 hour at 325° for glass pan and 350° for metal pan.

RUM CAKE

Katy Lee

1 c. chopped pecans
 1 pkg. yellow cake mix
 3 oz. instant vanilla
 pudding

4 eggs
 1/2 c. cold water
 1/2 c. oil
 1/2 c. dark rum

GLAZE:

1/4 lb. butter or margarine
 1/4 c. water

1 c. sugar
 1/2 c. dark rum

Spread pecans in a greased bundt pan. Mix cake mix, pudding, eggs, water, oil and rum. Pour over pecans. Bake 1 hour at 325°. Remove from pan. Cool on rack. When cool, puncture cake with fork. To make glaze boil butter, water and sugar for 5 minutes. Add rum. Pour over cake.

CHOCOLATE SAUERKRAUT CAKE

Margaret Triplett

2 1/4 c. sifted flour
 1/2 c. baking cocoa
 1 tsp. baking powder
 1 tsp. baking soda
 1/4 tsp. salt
 2/3 c. butter or margarine

1 1/2 c. sugar
 3 eggs
 1 tsp. vanilla
 1 c. water
 2/3 c. sauerkraut, rinsed,
 drained and chopped

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CHOCOLATE SAUERKRAUT CAKE (Continued)

Sift together flour, cocoa, baking powder, baking soda, and salt; set aside. Cream together butter and sugar in bowl until light and fluffy, use electric mixer at medium speed. Add eggs, beat well after each addition. Beat in vanilla. Add dry ingredients alternately with water to creamed mixture, beating well after each addition. Stir in sauerkraut. Pour batter in greased 9 x 13 inch pan. Bake 350° for 35 minutes or till tests done. Cool. Frost if desired. Is a moist cake.

SUPER CAKE

Sylvia Riggle

Yellow cake mix
1 can sweetened condensed
milk (such as Eagle Brand)
1 lg. container whipped
topping (such as La Creme)

2 cans cherry pie filling or
1 lg. can drained crushed
pineapple/nuts/coconut

Bake the cake in 9 x 13 inch pan. Pour condensed milk over hot cake. Spread with pineapple. When cool spread whipped topping over, sprinkle with nuts and coconut.

OR

Bake the cake in 9 x 13 inch pan. Pour condensed milk over hot cake. Spread with cherry pie filling. When cool, spread with whipped topping.

Delicious either way.

STRAWBERRY SHORTCAKE

Sharon Ingle

3 c. flour
6 tsp. baking powder
1 rounded tsp. salt

1/4 c. sugar
1/2 c. lard
1 1/4 c. milk

Sift flour, baking powder, salt, and sugar together. Cut lard into dry ingredients. Blend in milk (if there is still dry flour add a little more milk). Put into 2 greased pans and sprinkle sugar on top. Bake in hot oven, 450°, for 20 to 25 minutes.

TURTLE CAKE

Agda Alt

1 can sweetened condensed milk	1 c. chopped pecans (can use
1 pkg. (35) caramels	walnuts instead of pecans
1 German chocolate cake mix	if desired)

Melt together and cool the sweetened condensed milk and the caramels. Stir in 1 cup chopped pecans and set aside.

Mix a German chocolate cake mix as per directions on box. Put 1/2 batter in 9 x 13 inch pan. In preheated 350° oven bake this for 15 minutes. Cool 10 minutes. Spread caramel mixture over cake, then spread the remaining cake batter over the caramel mixture. Bake at 350° for 25 minutes. Serve with whipped topping or ice cream. My family likes it without the topping or ice cream.

TURTLE CAKE

Esther Smith

1 pkg. German chocolate cake	3/4 c. oleo
mix	1 c. pecans
1 (16 oz.) pkg. caramels	1 c. chocolate chips
1/2 c. evaporated milk	

Mix cake per directions. Pour half in 9 x 13 inch greased pan. Bake at 350° for 8 minutes. While cake is baking, melt next 3 ingredients. Pour over cake, sprinkle with the nuts and chips. Top with remaining batter. Bake additional 20 minutes or until done. Cool. Keep covered before serving.

WACKY CAKE

Ruth Jingst

1 c. granulated sugar	1 T. vinegar
1 1/2 c. flour	1 tsp. vanilla
3 T. cocoa	6 T. Mazola oil
1 tsp. soda	1 c. water
1/2 tsp. salt	

Sift together in an ungreased 8 x 8 x 2 inch pan, sugar, flour, cocoa, soda, and salt. Make 3 holes in flour mixture.

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WACKY CAKE (Continued)

In hole 1, put vinegar. In hole 2, put vanilla. In hole 3, put Mazola oil. Pour over this water. Stir with fork till all lumps are gone. Bake 350° F. for 25 to 30 minutes.

(I generally double recipe and use 9 x 13 inch pan.)

Ice as you prefer.

CHOCOLATE ZUCCHINI CAKE**Jean Riggle**

3 eggs	1 tsp. salt
2 c. sugar	1 tsp. cinnamon
1/2 c. butter	2 1/2 c. flour
1/4 c. oil	1/2 c. cocoa
2 tsp. vanilla	1/4 c. milk
1 1/2 tsp. soda	2 c. zucchini
2 1/2 tsp. baking powder	

Sift dry ingredients together. Shred peeled zucchini or cucumbers. Cream eggs, butter, oil and vanilla. Add zucchini to creamed mixture. Blend in dry ingredients and milk. Bake at 350° for 55 to 60 minutes.

FROSTING:

8 ounces cream cheese, warmed to room temperature. Blend in powdered sugar until spreading consistency, about 3 cups. Add 1/2 teaspoon vanilla.

An apple cut in half and placed in the cake box will keep the cake fresh several days longer.

CHOCOLATE ZUCCHINI CAKE

Agda Alt

1/2 c. oleo	4 heaping T. cocoa
1/2 c. oil	1 tsp. soda
1 3/4 c. sugar	1/2 tsp. salt
2 eggs	1/2 tsp. cinnamon
1 tsp. vanilla	2 c. grated zucchini (with peel)
1/2 c. sour milk or buttermilk	6 oz. (or more if desired)
1 c. nuts	chocolate chips
2 1/2 c. flour	

Cream together oleo, oil, and sugar. Add, blending well, eggs, vanilla, and milk. Sift and add to the above: flour, cocoa, soda, salt, and cinnamon. Stir in zucchini. Place in a 9 x 13 inch greased pan. Sprinkle with 1 cup nuts and 6 ounces chocolate chips. Bake at 350° for 40 to 45 minutes. Needs no frosting.

BUTTERCREAM FROSTING

Margaret Probasco

2 lbs. powdered sugar	1/8 tsp. almond extract
1 1/4 c. Crisco	(optional)
1/2 c. milk	1/2 tsp. salt
1 tsp. vanilla	

Beat in electric mixer 1/2 hour. That really makes it light and fluffy. Use paste color to color. Will keep several months in refrigerator.

CHOCOLATE FUDGE FROSTING

Sharon Ingle

6 T. oleo	1 1/2 c. white sugar
6 T. milk	1/2 c. chocolate chips

Boil only 30 seconds after rolling boil. Add chips. Mix well, then spread spoonful by spoonful, letting mixture cool while spreading.

WHITE CAKE FROSTING

Sharon Ingle

2 lbs. powdered sugar
 2 egg whites
 2 c. Crisco

Pinch of salt
 2 tsp. white vanilla
 1/3 c. water

Beat together a long time, until it gets fluffy.

DECORATOR ICING

Sylvia Riggle

3/4 c. Crisco shortening
 1 lb. powdered (10X) sugar
 4 T. water

1 tsp. vanilla
 2 or 3 drops butter flavored oil

Place vanilla, water and Crisco in bottom of deep bowl. While heating on lowest speed sift 10X sugar into bowl. Beat on lowest possible speed **only** until thoroughly mixed. If mixture starts to gather up into beater raise speed slightly. **Do not** over beat as icing will not be smooth, as air bubbles will form.

This icing is ideal as both a basic cake icing and for decorating. To make leaves and for writing thin slightly with water.

PIES

CHOCOLATE ALMOND SILK PIE

Maxine Ford

CRUST:

1 c. flour
 1/4 c. finely chopped
 toasted almonds

6 T. butter
 3 T. confectioners' sugar
 1 tsp. vanilla

FILLING:

1 c. sugar
 3/4 c. softened butter
 3 sq. unsweetened chocolate,
 melted and cooled

Extract or 2 to 3 T. almond
 flavored liqueur
 3 eggs, sweetened
 Whipped cream
 Toasted sliced almonds.

BROWN BAG APPLE PIE

Karen Heumphreus

- | | |
|----------------------------|----------------------------|
| 1 unbaked 9 inch pie shell | 2 T. lemon juice |
| 5 apples | 1/2 c. sugar |
| 1/2 c. sugar | 1/2 c. flour for topping |
| 2 T. flour for filling | 1/4 c. butter or margarine |
| 1/2 tsp. cinnamon | |

Pare, core and slice apples. Place in large bowl. Combine 1/2 cup sugar, 2 tablespoons flour, cinnamon in a cup. Sprinkle over apples. Toss to coat well. Spoon into pie shell. Drizzle with lemon juice.

TOPPING:

Combine 1/2 cup sugar and 1/2 cup flour in a bowl. Cut in butter and sprinkle over apples. Slide pie in paper bag. Fold over 2 times and fasten with paper clip. Place on cookie sheet. Bake at 425° for 1 hour. Split bag open and remove pie to cool.

BISHOP'S PIE

Connie Bryant

- | | |
|------------------------------|----------------------------|
| 1 pt. vanilla ice cream | 1 envelope Knox unflavored |
| 1 pkg. instant chocolate pie | gelatin |
| filling | 1 c. milk |

Beat together all ingredients and pour into a graham cracker crust. Chill. Top with Dream Whip and chocolate curls.

BISHOP'S PIE

Kay Mohling

- | | |
|--------------------------|---------------------------|
| 1 sm. box French vanilla | 1 c. milk |
| pudding, instant | Graham cracker crust |
| 1 sm. box milk chocolate | Hershey bar |
| pudding, instant | 1 sm. container Cool Whip |
| 1 c. vanilla ice cream | |

Mix puddings, ice cream and milk. Pour into graham cracker crust. Top with Cool Whip. Shave Hershey bar on top. Keep refrigerated.

HERSHEY BAR PIE

Lorene Rupp

- | | |
|---|---|
| 20 graham crackers (1 1/2 c.),
rolled fine | 1 sq. semi-sweet chocolate or
2 Hershey bars |
| 1/3 c. margarine, melted | 32 lg. marshmallows |
| 1/3 c. sugar | 2 c. whipping cream |
| 1 c. milk | 4 T. sugar |

Mix graham crackers, margarine and sugar and press into a 9 x 13 inch pan. Mix milk, chocolate, marshmallows in double boiler and cook till melted and mixture looks fluffy. Cool. Add whipping cream and sugar. Beat till thick. Pour over crust. Refrigerate.

TEN MINUTE GERMAN SWEET CHOCOLATE CREAM PIE

Sharon Rosenberg

- | | |
|--|--|
| 1 (4 oz.) pkg. Baker's German
sweet chocolate | 1 (8 oz.) container Cool Whip,
thawed |
| 1/3 c. milk | 1 packaged graham cracker
crust |
| 2 T. sugar (optional) | |
| 1 (3 oz.) pkg. cream cheese,
softened | |

Heat chocolate and 2 tablespoons of the milk over low heat, stirring until melted. Beat sugar into cream cheese; add remaining milk and chocolate mixture; beat until smooth. Fold Cool Whip topping into chocolate mixture and blend until smooth. Spoon mixture into crust. Freeze about 4 hours. Garnish with chocolate curls if desired.

COCONUT PIE

Agda Alt

- | | |
|---------------------------------------|----------------------|
| 3 eggs, beaten | 1 tsp. vanilla |
| 1 c. sugar | 3 tsp. lemon juice |
| 1/2 c. butter or margarine,
melted | 1 c. coconut (flake) |
| 1/4 tsp. salt | 1 pie shell, unbaked |

Mix all ingredients together, pour into unbaked pie shell. Bake at 350° approximately 1 hour. Keeps well in refrigerator for several days. FREEZES BEAUTIFULLY.

FIFTEEN MINUTE CUSTARD PIE

Joanne Brant

4 eggs, beaten slightly
 1/2 c. sugar
 1/4 tsp. salt
 2 tsp. vanilla

2 c. scalded milk
 Nutmeg for topping
 1 prepared pie shell, 8 1/2 in.
 foil one works great

Mix eggs, sugar, salt and vanilla. Slowly stir in the hot milk. Pour into pie shell at once, sprinkle generously with nutmeg. Bake at 450°, 5 minutes, reduce to 400° and bake 10 more minutes. Bake on lowest rack.

NOTE: I cut the bottom out of an 8 1/2 inch foil pan and use the ring for a collar to set on my pies so the edge of pie crust doesn't burn as the pie bakes. Use them over again.

CUSTARD PIE (blender)

Jean Riggle

4 eggs
 6 T. soft oleo
 1/2 c. flour
 Dash salt

2 c. milk
 2/3 c. sugar
 1 c. coconut
 1 tsp. vanilla

Bake 1 hour at 350°.

Blend all ingredients in blender for 10 seconds. Place in 10 inch greased and floured glass pie plate. Crust will end up on bottom when baked.

HOLIDAY PIE

Grandma Clark

1 envelope unflavored gelatin
 1/4 c. cold water
 1 c. sugar
 3 T. flour
 1/4 tsp. salt
 1 1/2 c. milk

1/2 tsp. vanilla flavoring
 1/2 c. heavy cream, whipped
 2 lg. egg whites
 1 1/2 c. coconut, shredded
 1 (10 in.) baked pastry shell

Soften gelatin in cold water. Combine 1/2 cup sugar, flour and salt. Gradually add milk and cook over medium heat, stirring constantly until thick. Remove from heat. Add softened gelatin, stirring to dissolve.

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HOLIDAY PIE (Continued)

Chill until mixture begins to thicken. Add flavorings. Fold in whipped cream. Beat egg whites until foamy. Add remaining 1/2 cup sugar gradually, beat until stiff. Fold into gelatin mixture. Carefully fold in 1/2 of the coconut. Pour into pastry shell and chill until firm. Pile remaining coconut on top. 6 to 8 servings.

EASY LEMON PUDDING PIE

Becky Sytsma

FIRST LAYER:

1 c. flour 1 stick oleo

Press into pan. Bake 15 minutes, 350°.

SECOND LAYER:

1 (8 oz.) cream cheese 1/2 pkg. lg. Cool Whip
1 c. powdered sugar

1 c. powdered sugar

Beat till smooth. Pour over crust.

THIRD LAYER:

THIRD LAYER.
3 pkgs. instant lemon pudding 3 1/2 c. milk

Beat well. Pour over cream cheese. Add other 1/2 Cool Whip.

PUMPKIN PIE

Sharon Ingle

2 eggs, beaten
1 c. pumpkin (salted)
1/2 c. sugar
1 c. milk
1 tsp. cinnamon

1 c. pumpkin (salted)

1/2 c. sugar

1 c. milk

1 tsp. cinnamon

1/4 tsp. cloves
1/4 tsp. allspice
1/4 tsp. ginger
1/4 tsp. nutmeg

1/4 tsp. allspice

1/4 tsp. ginger

1/4 tsp. nutmeg

Mix all ingredients together. Pour into unbaked pie shell.
Bake at 400° for 45 minutes.

You can cut a meringue pie cleanly by coating both sides of the knife lightly with butter.

ICE CREAM PUMPKIN PIE

Mary Jean Brown

GRAHAM CRACKER CRUST:

1 1/4 c. fine graham
cracker crumbs
1/4 c. sugar

6 T. melted butter or
margarine

FILLING:

1/2 c. brown sugar
1 c. pumpkin
1/2 tsp. ginger (scant)

1/2 tsp. cinnamon
1/4 tsp. nutmeg
1 qt. vanilla ice cream

Press graham cracker crust into 8 x 8 inch pan. Chill. Mix brown sugar, pumpkin, ginger, cinnamon and nutmeg. Beat in ice cream. Work quickly so ice cream doesn't melt. Pour into crust and freeze. May press crust into 9 inch pie pan and pour filling over.

PROBASCO SOUR CREAM RAISIN PIE

Margaret Probasco

1 c. sugar
1 T. flour
1/4 tsp. cloves

2 eggs
1 c. sour cream
1/2 c. raisins

Mix sugar, flour and cloves in heavy pan. Separate the eggs. Retain the whites for meringue. Mix the yolks into the flour and sugar mixture. Add the sour cream. Mix well. Add the raisins. Cook over low heat until thick. Stir constantly. Cool slightly. Pour into baked 8 inch baked pie crust. Top with meringue made with the egg whites. Bake until brown in 400° oven.

RHUBARB PIE

Becky Sytsma

3 c. diced rhubarb
1 1/2 c. sugar
3 T. (heaping) flour

Pinch of salt
1/2 tsp. nutmeg
2 eggs

Mix together all but eggs. Beat and add eggs. Mix. Bake at 400° for 10 minutes, then 350° for 30 to 35 minutes or golden brown.

RHUBARB CREAM PIE

Jean Riggle

1 c. sugar
 2 egg yolks
 2 T. flour
 1/2 c. sweet cream

1 1/2 c. rhubarb
 1 tsp. lemon flavoring
 1 baked pie crust

Beat egg yolks well. Add cream and sugar. Add flour and beat thoroughly. Add rhubarb and cook until soft with very little water. Add flavoring. Put in baked crust, top with meringue (2 egg whites).

PINK LADY PIE

Esther Smith - Jane Rarick

CRUST:

1 1/2 c. flour
 1/4 tsp. salt
 1 1/2 T. sugar

1/2 c. oil
 2 T. milk

FILLING:

2 c. diced rhubarb
 1 c. sugar
 1 (3 oz.) pkg. strawberry
 Jell-O

1 T. lemon juice
 2 c. whipped topping

For crust - Mix flour, salt, sugar, oil and milk thoroughly. Press into 9-inch pie pan, making an edge or trim. Bake at 350°, 15 to 20 minutes. Set aside to cool.

For filling - Cook rhubarb and sugar slowly until rhubarb is tender. Remove from heat, add dry gelatin and stir gently until dissolved. Let cool. Add lemon juice. Cool to room temperature. Fold in whipped topping, then pour into cooled crust and refrigerate. May be frozen. Serve with whipped topping.

When making pie crust, use milk instead of water.

NO-CRUST RHUBARB PIE

Sue Meade

4 c. rhubarb, diced	1 c. flour
1 3/4 c. sugar	2 eggs, beaten
2 T. margarine	1 tsp. vanilla flavoring
1/4 tsp. butter flavoring	1 T. lemon juice

Grease pan. Sprinkle rhubarb with 3/4 cup sugar. Melt margarine, add butter flavoring. Stir in eggs and vanilla. Mix well and spoon over rhubarb, spreading evenly. Sprinkle lemon juice on top. Bake at 325° for 1 hour.

FRESH STRAWBERRY PIE

Kris Flewelling

1 1/2 c. water	1/4 c. strawberry Jell-O
1 1/2 c. sugar	1 T. lemon juice
1/4 c. cornstarch	1 (9 in.) pie shell
1 pt. fresh strawberries	Whipped cream

Cook water, sugar and cornstarch until clear and thickened. Add Jell-O and lemon juice. When cool enough add strawberries and pour into baked pie shell. Chill and serve with whipped cream.

STRAWBERRY PIE

Gloria Sytsma

CRUST:

1 c. flour	1 stick butter
1/2 c. powdered sugar	

Mix. Press in pizza pan. Bake 325°, 10 to 15 minutes. Cool.

PIE:

8 oz. cream cheese	2/3 c. sugar
--------------------	--------------

Mix and put on crust.

2 pkgs. strawberries	4 T. cornstarch
7 T. sugar	

Mix and thicken over heat. Put on pie. Refrigerate till set.

CANNED APPLE PIE FILLING

Gloria Sytsma

Peel and slice apples. Fill quart jars tightly with apple slices. Cover with the following syrup:

4 1/2 c. sugar	1/4 tsp. nutmeg
1 c. cornstarch	1 tsp. salt
2 tsp. cinnamon	10 c. water

Cook syrup until thick and bubbly. Add 3 teaspoons lemon juice. Cover apples. Process 20 minutes in water bath. Will make 8 to 10 quarts.

PERFECT PIE CRUST

Margaret Probasco

3 c. flour	1 egg yolk plus vinegar to make
1 c. lard or 1 c. plus 3 T. Crisco	1/4 c., add milk to make 1/2 c. liquid

Blend all ingredients with pastry blender. Divide into 6 portions. Cool in refrigerator. Roll thin. Line pie tin.

PIE DOUGH IN QUANTITY

Velda White

5 lbs. flour	1 T. salt
3 lb. can Crisco	

Work till pea size crumbs with pastry blender. Store in refrigerator in plastic gallon cartons. Use generous 1 1/2 cups for one crust and toss with 2 tablespoons ice water.

Bake baked pie crust 475°, 8 to 10 minutes. Generously prick sides and bottom.

The frosting on a slice of cake will not stick to waxed paper if the paper is rubbed with a bit of butter or margarine. This also applies to meringue-topped pies.

DESSERTS

APPLE CRISP

Connie Bryant

5 to 6 c. sliced apples, about	1 tsp. baking powder
6 pieces of fruit	3/4 tsp. salt
1 c. flour	1 unbeaten egg
1/2 to 1 c. sugar, depending	1/3 c. liquid shortening
on tartness of apples	1/2 tsp. cinnamon

Place apples in a greased 8 inch square pan. Mix flour, sugar, baking powder, salt and egg until crumbly. Sprinkle over apples. Pour liquid shortening over all. Sprinkle with cinnamon. Bake 30 to 40 minutes in 350° oven. Serve warm. Makes 8 servings.

APPLE TURNOVERS

Peg Colony

5 c. flour	1 c. warm milk
2 c. lard	2 eggs, beaten
1 tsp. salt	3/4 c. evaporated milk
1 pkg. yeast	

FILLING:

15 lg. apples	1 T. flour
1 1/2 c. sugar	2 T. tapioca
1 T. cinnamon	Dash nutmeg

Cut lard into flour and salt until crumbly. Dissolve yeast in warm milk; set aside 10 minutes. Add eggs and evaporated milk to flour mixture. Stir in yeast; mix well. Cover and refrigerate overnight.

Filling - Peel, slice and cook apples and remaining ingredients until tender. Roll out crust. Cut circles using the top of a 2 pound coffee can. Spoon filling on half of circle to 3/4 inch from edge. Fold unfilled half of crust over filling. Seal with tines of fork. Place on cookie sheet; bake 375° for 20 minutes or lightly browned. Cool. Glaze with powdered sugar frosting.

APPLE-RHUBARB CRUNCH

Gertrude Novy

4 c. diced apples or rhubarb	1/2 tsp. baking powder
3/4 c. sugar	3/4 c. flour
2 T. Minute Tapioca	3/4 c. quick oatmeal
1 c. water	3/4 c. brown sugar
1/4 tsp. soda	1/2 c. melted butter

Put 4 cups diced apples or rhubarb in 9 x 9 inch pan. Combine 3/4 cup sugar, 2 tablespoons Minute Tapioca, 1 cup water. Cook and stir until clear. Pour over fruit. Mix the next five other ingredients and spread over apples. Pour 1/2 cup melted butter over the top. Bake at 350° for 30 minutes.

APRICOT DESSERT

Myrna Gordon

2 c. crushed vanilla wafers	1 egg, room temperature
1/2 c. soft oleo	1 lg. can sweetened apricots
1 c. powdered sugar	1 c. whipping cream

Spread half of crushed crumbs in pan. Beat oleo, sugar and egg together until light and fluffy. Spread over crumbs. Add apricot pulp over the crumbs. Spread whipped cream over apricots, then spread remaining crumbs. Chill overnight, cut in squares and serve. (Place in 8 x 8 inch pan.)

BANANA SPLIT DESSERT

Maureen Meyer

3 c. crushed graham crackers	1 c. oleo, melted
1 c. melted oleo	5 bananas, sliced
2 1/2 c. powdered sugar	2 c. pineapple, crushed and drained
2 eggs	Lg. container Cool Whip
2 tsp. vanilla	

Mix together graham crackers and melted oleo; put in 9 x 13 inch pan. (Save 1/2 to 3/4 cup to sprinkle on top.) Beat together for 15 minutes: powdered sugar, eggs, vanilla and oleo. Spread this mixture on top of crumbs. Put bananas on top of mixture, then put on pineapple. Spread large container of Cool Whip on top. Sprinkle with rest of crumbs. Let refrigerate at least 6 hours before serving.

BLUEBERRY DESSERT

Mildred Courtney

10 oz. marshmallows	1 1/2 c. graham crackers (18)
1 scant c. milk	1/2 c. margarine, melted
1 pkg. Dream Whip	1/4 c. sugar
1 box dry lemon Jell-O, 3 oz.	1 can blueberry pie mix

Make a graham cracker crust by combining crackers, sugar and margarine and patting most of it in the bottom of a 9 x 13 inch pan (save some of it for sprinkling over the top when done). Bake at 375° for about 8 minutes. Cool. Dissolve 1 package of marshmallows in 1 scant cup milk, cool. Beat 1 package Dream Whip and 1/2 cup milk until stiff. Add the box of dry lemon Jell-O and beat some more. Fold in the cooled marshmallows mixture. Spread 1/2 of the mixture on the graham cracker crust. Spread 1 can blueberry pie mix over this and then the rest of the marshmallow mixture. Sprinkle the rest of the graham crackers over the top to look nice. Chill. Serves 12 to 15.

BUTTERSCOTCH DESSERT

Mary Herring

FIRST LAYER:

1 c. flour	1/2 c. nuts, chopped
1/2 c. mayonnaise	1/4 c. brown sugar

SECOND LAYER:

8 oz. pkg. cream cheese	1 c. Cool Whip
1 c. powdered sugar	

THIRD LAYER:

3 pkgs. butterscotch	3 c. milk
instant pudding	1 tsp. vanilla

FOURTH LAYER:

1 1/2 c. Cool Whip

Spread on top. Sprinkle with nuts.

Mix first layer well and spread in pan, 13 x 9 inch. Bake 15 minutes. Cool. Mix second layer well and spread over first layer, chill. Mix third layer together and spread over other layers. Last, spread Cool Whip and sprinkle with nuts.

CHERRY DESSERT

Margaret Schwegler

- | | |
|-----------------------------|---------------------------------|
| 1/4 lb. graham crackers | 1 pkg. Dream Whip, prepared |
| 1/4 lb. butter, melted | according to directions on pkg. |
| 1 (8 oz.) pkg. cream cheese | 1 can instant pie cherries |
| 1 c. powdered sugar | |

Crush crackers, add melted butter. Press into bottom of glass serving dish (8 inch square). Cream cheese and sugar together and beat into Dream Whip. Spread on top of graham cracker crust. Pour can of instant pie cherries on top of this. Place in refrigerator. At serving time, cut in squares.

CHERRY DELIGHT

Kay Mohling

- | | |
|----------------------------|------------------------------|
| 32 graham crackers, rolled | 2 (8 oz.) pkgs. cream cheese |
| fine | 3 lg. eggs |
| 1 c. powdered sugar | 2 c. sugar |
| 1 c. melted butter | 2 cans cherry pie mix |

Mix together crushed graham crackers, powdered sugar and melted butter, and pat in bottom of 10 x 14 inch pan. Warm 2 packages cream cheese so it will be soft. Beat 3 large eggs and add. Mix in 2 cups sugar. Pour this mixture over graham cracker crust and bake in slow oven, 325°, for about 30 minutes. Cool. Pour two cans of cherry pie mix over this and refrigerate until ready to use. Serves 15.

CHERRY DO DAD'S

Annette Brant

- | | |
|----------------|-----------------------------------|
| 1 c. margarine | 3 c. flour |
| 1 3/4 c. sugar | 1 1/2 tsp. baking powder |
| 1 tsp. vanilla | 1/2 tsp. salt |
| 4 eggs | 1 (21 oz.) can cherry pie filling |

Cream margarine and sugar, add eggs one at a time and mix well, add vanilla. Add sifted dry ingredients. This makes a thick batter. Spread 1/2 of batter into a jelly roll pan. Spread pie filling on top, then put remainder of batter on top. Bake for 30 to 35 minutes at 350°. Sprinkle with powdered sugar if desired after baking.

HOMEMADE ICE CREAM

Connie Bryant

2 boxes instant pudding
 1 1/3 c. sugar
 2 c. frozen coffee creamer

1 tsp. vanilla
 Water until freezer can is to
 the fill line

Mix and crank until frozen. This turns out very close to Dairy Queen soft serve.

ICE CREAM DESSERT

Connie Bryant

3 eggs, beaten
 2 c. powdered sugar
 2 T. cocoa
 1/2 c. butter, melted

1 c. nuts
 1 T. vanilla
 1/2 gal. vanilla ice cream

Crush graham crackers and spread on bottom of a 9 x 13 inch pan. Combine all of the above ingredients except ice cream. **DO NOT COOK!** Pour this chocolate syrup over the crackers. Spread on the ice cream. Sprinkle top with a few more graham cracker crumbs. Freeze.

HOMEMADE ICE CREAM

Sharon Ingle

4 eggs
 2 c. sugar
 1/2 tsp. salt

2 tsp. vanilla
 1 pt. Coffee Rich
 Milk

Beat eggs in mixer. Add sugar, salt, vanilla, Coffee Rich. Mix till blended. Put in 4 quart ice cream maker. Fill container until 2/3 full with milk. Freeze.

When cream will not whip, add the white of an egg to your cream. Chill it and it will whip.

THREE OF A KIND ICE CREAM**Trilly Jarrard**

Juice of 3 lemons	1 sm. can pineapple
Juice of 3 oranges	3 c. sugar
3 sm. bananas, mashed	

Mix all together and add 1 tall can Pet milk. Add enough whole milk to fill within 3 inches of the top of freezer can. Freeze.

EASY ICE CREAM**Beth Saxton**

1 1/2 c. sugar	1 lg. pkg. instant pudding (any flavor)
4 eggs	4 T. vanilla
1 can Eagle Brand sweetened condensed milk	Milk (approximately 3 to 4 c.)
1 can Carnation evaporated milk	

Beat sugar and eggs. Mix in Eagle Brand and Carnation milk. Stir in pudding and vanilla. Pour into ice cream freezer canister. Add milk to fill canister 2/3 full. Process in ice cream freezer.

LEMON CAKE TOP PUDDING**Pamela (Simmons) Vande Voort**

3 eggs, separated	1/4 c. flour
1 T. grated lemon peel	1 c. sugar
1/4 c. lemon juice	1/8 tsp. salt
1 1/2 c. milk	

Beat egg yolks, blend in lemon peel, lemon juice and milk. Add flour, sugar and salt; beat until smooth. Beat egg whites until stiff. Fold in yolk mixture gently but thoroughly. Pour into greased 1 quart casserole. Set into another pan with 1/2 inch hot water. Bake 325°, 45 to 50 minutes or until golden brown. Serve warm or cool. Serves 5 to 6.

Add multi-colored tiny candies to custards or puddings. Kids love it.

LEMON ANGEL CUSTARD

Sharon Rosenberg

FIRST MIXTURE:

6 egg yolks
 3/4 c. lemon juice
 3/4 c. sugar

1 envelope unflavored gelatin
 Grated rind of 1 lemon

SECOND MIXTURE:

6 egg whites
 3/4 c. sugar

1 angel food cake

Cook the first mixture in a double boiler until thickened slightly. Beat the second mixture in a bowl until peaks form. Fold the first mixture into the second mixture. Tear 1/2 an angel food cake into small pieces and place in large glass or enamel cake pan. Cover with 1/2 the custard. Place another layer of cake pieces on top of custard and cover remaining custard. Chill overnight or until set. Serve with sweetened whipped cream. Freezes well.

LEMON DESSERT

Connie Bryant

CRUST:

1 c. flour

1/2 c. butter

FILLING:

8 oz. cream cheese
 1 c. powdered sugar
 2 pkgs. Dream Whip

3 pkgs. instant lemon pudding
 3 c. milk
 Chopped nuts

1. Mix flour and butter. Press into a 9 x 13 inch pan. Bake at 350° for 15 minutes.
2. Cream cream cheese with the powdered sugar. Whip one package of Dream Whip and fold into cheese mixture.
3. Mix the pudding with the milk for one minute. Then spread on the cheese mixture.
4. Whip the second package of Dream Whip and put on the top.
5. Top with chopped nuts.

PEARS IN PINEAPPLE JUICE

Louise Young

8 c. water	2 c. unsweetened pineapple
1 T. salt	juice, or amount needed to
1 T. vinegar	fill the jars - start with a
9 lbs. firm, ripe pears	No. 10 can

Prepare home canning jars and lids according to manufacturer's directions. Prepare soaking solution by combining water, salt, and vinegar. Peel pears, cut into halves and core. As fruit is cut, place in soaking solution. Rinse the peeled pears and drain.

In large pot, simmer one layer of pears at a time in water to cover, for 5 minutes. Drain and pack hot pears in hot jars, one jar at a time, leaving 1/2 inch head space. Heat pineapple juice just to boiling and carefully pour over pears, leaving 1/2 inch head space. Remove air bubbles with non-metallic spatula. Wipe jar rim clean, place lid on and screw band down evenly and firmly. Place closed jar in canner. Repeat for each jar. Process 25 minutes in boiling water bath canner or 5 minutes at 5 pounds pressure in pressure canner. Makes about 4 quart jars.

PUMPKIN DREAM DESSERT

Margaret Probasco

1 pkg. Dream Whip	3/4 tsp. pumpkin pie spice
1/2 tsp. vanilla	1/2 c. milk
1 pkg. instant vanilla	2/3 c. milk
pudding	1 c. mashed pumpkin

Prepare Dream Whip with vanilla and 1/2 cup milk as directed on the package. Combine 1 cup of the Dream Whip with 2/3 cup milk, pudding, pumpkin and spices. Beat slowly with egg beater until evenly mixed. Pour into prepared graham cracker crust. Chill 2 hours. Top with remaining Dream Whip. For a 9 x 13 inch pan, double the recipe.

When making a cake always add 2 tablespoons boiling water to the butter and sugar mixture. This makes a fine texture cake.

PUMPKIN DESSERT

Sharon Ingle

6 eggs
 1 1/2 c. sugar
 3 c. pumpkin (salted)
 2 tsp. pumpkin pie spice

1 can Carnation milk
 1/2 box yellow or white cake mix
 1/2 c. oleo

Mix eggs, sugar, pumpkin, pumpkin pie spice, and milk together in 9 x 13 inch pan. Cut oleo into cake mix. Sprinkle on top. Bake at 350° for 1 hour.

DENVER CHOCOLATE PUDDING

Patricia Doyle

3/4 c. sugar
 1 c. flour
 2 tsp. baking powder
 1/8 tsp. salt
 2 T. butter
 1 oz. unsweetened chocolate
 or 3 T. cocoa

1/2 c. milk
 1/2 tsp. vanilla
 1/2 c. brown sugar
 1/2 c. white sugar
 4 T. cocoa
 1 1/2 c. cold water or coffee

Sometimes called Fudge Pudding, this is pudding and sauce in one. Do not overcook it. Serve it the day it is made while the cake-like top is still somewhat moist. It is even delicious cold. For a richer pudding, add 1/2 cup chopped nuts.

Sift together the sugar, flour, baking powder and salt. Melt together over hot water the butter and chocolate or cocoa. Add to the flour mixture. Stir in the milk and vanilla. Pour into a buttered baking dish about 9 x 9 inches (or a 2 quart casserole). Over the top scatter without mixing the brown sugar, white sugar and cocoa. Pour over the top the water or coffee.

Bake 40 minutes at 350°. Let stand at room temperature and serve cool but not chilled. Serve plain or with whipped cream or ice cream. Serves 6.

A good quick frosting is made by boiling a small potato, mashing it and adding powdered sugar and vanilla.

CRACKER PUDDING

Beth Clark

- | | |
|--------------------------|---------------|
| 4 c. milk | 1 c. sugar |
| 1 c. Ritz cracker crumbs | 2 beaten eggs |
| 1 c. coconut | 1 T. vanilla |

Combine all ingredients in a 6 quart saucepan. Cook over medium heat until mixture starts to become thick. Stir constantly; do not allow mixture to boil. Pour into dessert glasses and cool for 1 hour before serving.

GRAPE NUT PUDDING

Patricia Doyle

- | | |
|-----------------------|----------------------|
| 3 eggs or 6 egg yolks | 3 c. of scalded milk |
| 1/2 c. sugar | 1 tsp. vanilla |
| 1/4 tsp. salt | 1/2 c. Grape Nuts |

Beat the eggs enough to blend evenly. Then stir in the sugar and salt. Add slowly beating with a fork the milk and vanilla. Pour into buttered custard cups. Set in a shallow pan on a paper towel. Pour into the pan hot water about 1 inch deep.

Bake at 325° about 1 hour or at 350° about 45 minutes. Test by inserting a silver knife into the custard near the edge, if it comes out clean, the custard will be firm when it cools. Serve in the baking cups or turn out, upside down. Makes 6 small custards.

To make custard in one large dish, use 4 eggs so that it will be firm enough to turn out onto a serving dish without cracking.

SUGAR FREE TAPIOCA PUDDING

Vicki Muller

- | | |
|------------------------|--------------------------|
| 3 T. Minute Tapioca | 1 tsp. vanilla |
| 2 3/4 c. milk | 6 to 10 packets of Equal |
| 1 egg, slightly beaten | sweetener |

Combine tapioca, milk, and egg in saucepan. Let stand 5 minutes. Cook and stir over medium heat till mixture comes to a full boil. Remove from heat. Stir in vanilla and Equal packets to taste. Serve warm or chilled.

1/2 cup = approximately 6 carbohydrates.

BABY PEARL TAPIOCA PUDDING

Erma Novak

2 1/2 c. water
 1/2 c. pearl tapioca
 Pinch of salt
 1/3 c. sugar

2 T. Jell-O, any flavor
 1/2 c. cold water
 Fruit, 1 lb. can
 1 pkg. Dream Whip

Bring water to a boil. Add tapioca. Cook slowly until most of the balls are clear. Remove from heat, add gelatin and sugar. Stir until dissolved. Add 1/2 cup cold water (or fruit juice). Chill covered in refrigerator 30 minutes or until set. Add fruit and Dream Whip.

RASPBERRY DESSERT

Joanne Brant

CRUST:

1 c. flour
 1/2 c. chopped nuts

1/2 c. oleo, softened

FILLING:

1 (8 oz.) pkg. cream cheese,
 softened

1 c. powdered sugar
 1 pkg. Dream Whip, whipped

TOP LAYER:

1 (6 oz.) pkg. raspberry
 gelatin
 1/2 c. sugar
 2 1/2 c. hot water

2 box frozen raspberries,
 partially thawed (or 1 1/2
 bags)

Crust - Combine flour, nuts and oleo, pat into bottom of 9 x 13 inch pan. Bake 15 to 20 minutes at 350°. Cool thoroughly.

Filling - Beat cream cheese and powdered sugar together, then stir in boiling water. Add raspberries and stir until mixture is well combined. When it starts to set up - pour over cream cheese mixture and return to refrigerator. Cool thoroughly before serving.

When ready to serve, top each portion with a spoonful of whipped cream.

RHUBARB MERINGUE DESSERT

Cindy Brown

1 c. flour	6 T. sugar
1/2 c. real butter	1 1/4 c. sugar
2 T. sugar	1/2 c. evaporated milk
1/2 T. salt	2 T. flour
3 egg whites	2 1/4 c. chopped rhubarb
1/2 tsp. cream of tartar	3 egg yolks, beaten
1/2 tsp. vanilla	6 T. sugar

Blend flour, butter, 2 tablespoons sugar and 1/2 teaspoon salt till crumbly. Press in 8 x 8 inch pan and bake 20 to 25 minutes at 325°. Combine 1 1/4 cups sugar, evaporated milk, flour, rhubarb and beaten egg yolks in a saucepan. Cook over medium low heat till thick, stirring to keep from burning. Spread on crust. To make meringue, combine egg whites, cream of tartar and vanilla and beat until soft peaks form. Add 6 tablespoons sugar gradually and continue beating until soft peaks form and sugar is dissolved. Spread meringue over filling and bake 350° for 15 minutes or lightly browned. Recipe may be doubled. Use 9 x 13 inch pan.

RHUBARB CRISP

Marsha Myers

FILLING:

6 c. cut rhubarb	1 1/2 c. water
1 1/2 c. sugar	2 eggs, beaten
3 T. cornstarch	1 1/2 tsp. vanilla

TOPPING:

1 c. whole wheat flour	1/2 c. sunflower seeds or nuts
3/4 c. oatmeal	1/2 c. margarine
1 c. brown sugar	1 tsp. cinnamon
1/2 c. wheat germ or oat bran	

Filling - Boil water, cornstarch and sugar until thick. Beat in eggs and vanilla. Place rhubarb in a 9 x 13 inch baking dish. Pour sauce over rhubarb.

Topping - Mix till crumbly and sprinkle over top of rhubarb.

Bake 1 hour at 350°.

RHUBARB TORTE

Jean Riggle

CRUST:

1 c. flour
1/3 c. sugar

1/8 tsp. salt
1/2 c. margarine

Mix until crumbly. Press in 9 inch pan. Bake 350° for 15 to 20 minutes.

FILLING:

3 c. rhubarb, cut up
1/4 c. water
1 1/4 c. sugar

1/2 c. evaporated milk
3 T. cornstarch (or more)
3 egg yolks

Cook rhubarb in water and sugar until done. Slowly add milk, cornstarch, and egg yolks. Cook until thick. Pour over crust.

TOPPING:

3 egg whites

6 T. sugar

Beat egg whites until stiff. Add sugar. Spread on top of rhubarb. Bake 350° for 15 minutes.

DANISH PUFF

Kris Flewelling

2 c. flour
1 c. oleo
1 c. plus 2 T. water

3 eggs
1/2 tsp. almond flavoring
1/2 tsp. vanilla extract

Mix 1 cup flour, 1/2 cup oleo and 2 tablespoons water like pie crust and press in a circle on a pizza pan.

Boil 1 cup water and 1/2 cup oleo, mixed. Remove from fire and add 1 cup flour all at once. Stir until it leaves side of pan. Add eggs one at a time and beat well after each. Add almond and vanilla flavorings and spread mixture over first part. Bake at 350° for 1 hour.

Cool and frost as desired. Can add nuts, cherries, coconut or whatever you wish, even Christmas sugars.

CHOCOLATE-GLAZED ECLAIRS

Connie Bryant

1/2 c. margarine
 1/4 tsp. salt
 1 c. flour
 4 eggs

1 (3 oz.) pkg. vanilla pudding
 1/4 tsp. almond extract
 1 c. whipping cream

CHOCOLATE GLAZE:

2 sq. semi-sweet chocolate
 2 T. margarine

1 c. confectioners' sugar
 3 T. milk

To make eclair shells: Heat oven to 375° F. Grease large cookie sheet. In a pan, heat 1 cup water, margarine, and salt until mixture boils. Reduce heat to low and with a wooden spoon, vigorously stir in flour until mixture forms a ball and leaves the side of the pan. Remove from heat and let cool 1 to 2 minutes. Beat the eggs into the mixture. Drop paste by 1/4 cupfuls into cookie sheets and shape with a spatula into a 5 x 3/4 inch rectangle. Bake 40 minutes until lightly browned. Cut slit in the side of shell and bake 10 minutes longer. Cool on wire rack.

To make filling - Prepare pudding as instructed and add the almond extract. Chill. Then fold in the "whipped" cream. Slice about 1/3 from top of each shell and put filling in. Replace tops and cover with glaze.

Chocolate Glaze - Over low heat melt the chocolate and add the margarine, stirring constantly. Stir in confectioners' sugar and milk until smooth.

Makes 10 eclairs.

Brows may wrinkle,
 Hair grow gray
 But friendship
 Never knows decay.

MINTED ANGEL ALLEGRETTI

- | | |
|---------------------------------------|--------------------------------|
| 1 angel food cake mix | 1/4 tsp. salt |
| 2 1/4 c. miniature marshmallows | 6 to 10 drops green food color |
| 1/2 c. milk | 2 c. whipping cream |
| 1/4 c. white or green creme de menthe | 1 sq. unsweetened chocolate |
| 1/4 tsp. shortening | |

Bake cake as directed on package. Cool, split in 3 layers. Heat marshmallows and milk over medium heat, stirring occasionally, until marshmallows are melted, about 5 minutes. Remove from heat. Cool at room temperature until thickened, about 20 minutes. Stir in creme de menthe, salt and food color. Beat whipping cream in chilled bowl until stiff. Fold into marshmallow mixture. Spread bottom layer of cake with 1 cup of filling. Top with next layer of cake and filling. Continue with top layer and then frost sides of cake with the filling. Heat the chocolate and shortening until melted; drizzle chocolate mixture by teaspoonfuls around the top of cake, allowing it to run down sides. Refrigerate until serving time.

TEXAS DELIGHT

Sylvia Riggle

- | | |
|-------------------------------------|---------------------------------------|
| 1 1/2 sticks margarine (soft) | 1 c. powdered sugar |
| 1 1/2 c. flour | 1 to 2 c. whipped topping |
| 1 1/2 c. chopped pecans | 2 sm. pkgs. instant chocolate pudding |
| 1 (8 oz.) pkg. cream cheese, (soft) | 3 1/2 c. milk |

First Layer - Combine flour, nuts, margarine. Press into bottom of 9 x 13 inch pan. Bake 25 minutes at 325° F. Cool.

Second Layer - Combine cream cheese, powdered sugar, and 1 cup whipped topping. Spread over cooled crust. Refrigerate until set.

Third Layer - Mix pudding and milk according to package instructions. Pour over second layer.

Top with remaining whipped topping. Sprinkle with nuts or chocolate curls.

FOUR LAYER DESSERT

Ila Johnson

- | | |
|-------------------------|---|
| 1 c. flour | 9 oz. Cool Whip |
| 1/2 c. soft oleo | 2 pkgs. instant pudding (lemon,
butterscotch, chocolate) |
| 1/2 c. chopped pecans | 3 c. milk |
| 8 oz. soft cream cheese | |
| 1 c. powdered sugar | |

Combine flour, oleo, nuts with pastry cutter and pat into a 9 x 13 inch pan. Bake 375° for 15 minutes. Cool. Cream together cream cheese, powdered sugar and 1 cup Cool Whip. Spread over crust. Beat pudding with milk. Spread over cream filling. Top with remaining Cool Whip. Chill at last 8 hours.

FRUIT DESSERT

Lorraine Martus

- | | |
|---|---|
| 2 cans fruit pie filling,
any flavor | 1 c. chopped nuts |
| 1 box white cake mix, dry | 1+ stick melted butter, or
margarine |

Pour 2 cans of fruit filling in 13 x 9 inch pan. Sprinkle dry cake mix over fruit. Sprinkle nuts over dry mix. Pour as evenly as possible over mix the 1+ stick of butter or margarine. Bake 50 minutes in 350° oven or until lightly browned.

MESS

Samantha Seering

- | | |
|---------------------------------------|----------------------------------|
| 2 cans Eagle Brand milk | 1/2 c. nuts, chopped
(pecans) |
| 3 (1/2 pt.) cartons whipping
cream | Graham crackers |
| 1 can crushed pineapple,
drained | Maraschino cherries (optional) |

Boil cans of milk for 3 hours, keeping cans covered with water. Refrigerate cans overnight. This caramelizes the milk. Next day crush enough graham crackers to cover bottom of a 9 x 13 inch pan. In a large bowl, whip up the cream, then add milk, pineapple and nuts. Pour over the graham cracker crust. Chill for 2 hours. Garnish with cherries and pecan halves (optional).

LEMON LUSH

Sylvia Riggle

CRUST:

1 1/2 c. flour

1 c. chopped pecans

1 1/2 sticks margarine, melted

Mix and pat into a 9 x 13 inch pan. Bake 1/2 hour at 350°.

SECOND LAYER:

8 oz. cream cheese, softened

4 oz. Cool Whip

1 c. powdered sugar

Mix and spread over cooled crust.

THIRD LAYER:

1 lg. pkg. instant lemon pudding

Mix as per package directions and spread over second layer.

TOP:

4 oz. Cool Whip spread on top
of third layer

Sprinkle with pecans.

COOK RICE TO TASTE

Jean Riggle

1 c. rice

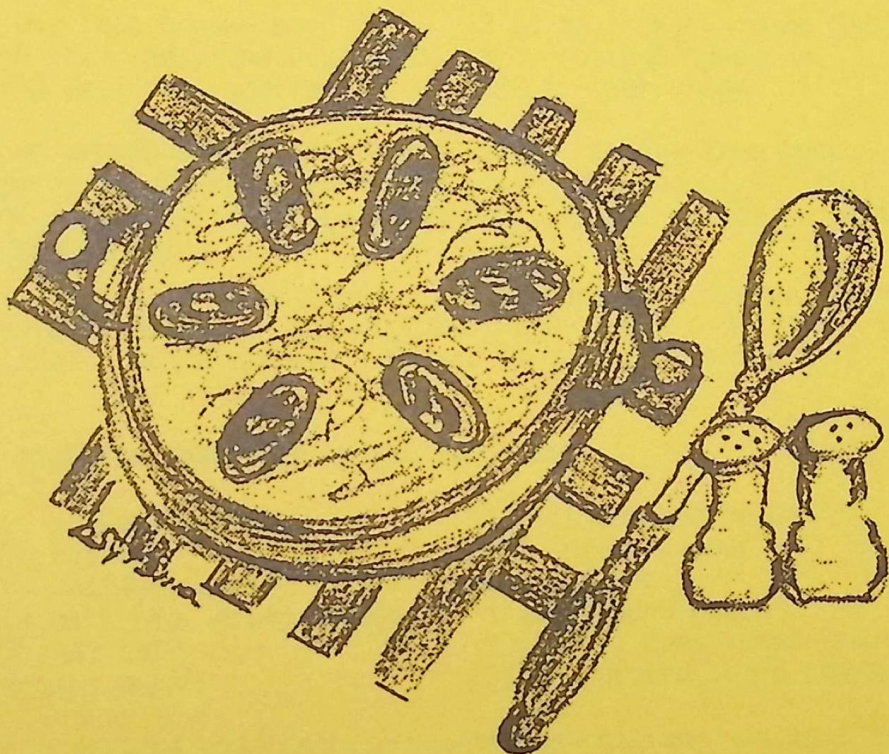
3/4 c. raisins

2 qts. water

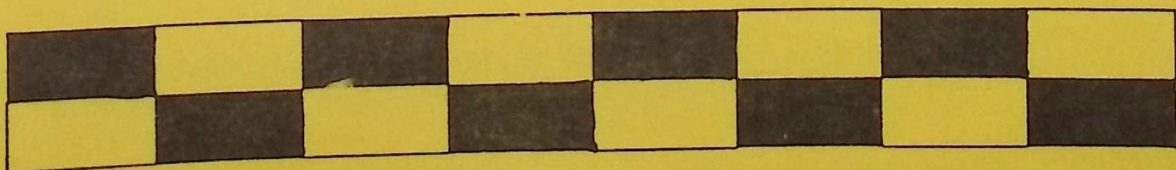
1/2 c. sugar or less

Milk

Boil 1 cup regular rice in 2 quarts water. Boil 10 minutes. Remove from heat and pour off as much water, into a dish, as you can. Add as much milk to the rice as water removed. Add 3/4 cup raisins and 1/2 cup sugar or less (none if want). Return to heat and bring to boil. Cook 2 or 3 minutes, stirring.



Casseroles



CASSEROLES

HAMBURGER CASSEROLE

Leona Burkholder
#22 Liberty Square

3 lbs. lean ground beef	2 (8 oz.) pkgs. cream cheese
4 (8 oz.) cans tomato sauce	2 c. cottage cheese
1 (12 oz.) pkg. noodles	1/2 c. sour cream

Brown ground beef. Add tomato sauce. Remove from heat. (Season as desired with onion, green peppers, garlic salt.) Cook noodles as directed on package, drain. Place in bottom of buttered baking dish, 9 x 13 inches.

Blend together cream cheese, cottage and sour cream. Spread this over noodles. Top with meat and tomato sauce mix. Bake at 350° for 30 minutes. Serves 10 to 16. Freezes well.

NO HEADACHE HAMBURGER NOODLE CASSEROLE

Cindy Drown

4 c. cooked noodles	1/2 c. chopped onion
1 T. butter	2 T. green pepper
1 c. cottage cheese	2 T. butter
1 (8 oz.) pkg. cream cheese	1 lb. ground chuck
1/2 tsp. salt	2 (8 oz.) cans tomato sauce
1/4 tsp. pepper	3/4 c. grated sharp cheese

Place drained noodles in 2 quart casserole and mix in 1 table-spoon of butter. Mix cottage cheese, cream cheese, salt and pepper till smooth and spread evenly over noodles. Saute' onion and green pepper in 2 tablespoons butter till glossy; add meat and brown slightly. Add tomato sauce to meat mixture and pour over top of cheeses. Sprinkle grated cheese on top and bake at 350° for 35 minutes. Serves 6.

To keep meat loaf from sticking to pan, place a strip of bacon on the bottom of pan before putting meat loaf in pan.

HAMBURGER MUSHROOM CASSEROLE**Katheryn Enfield**

- | | |
|---|----------------------------------|
| 1 1/2 lbs. hamburger | 1 can cream of chicken soup |
| 1 sm. onion, chopped (or 2 T. dried onion) | 1 can cream of mushroom soup |
| 1 c. raw wild rice, cooked or 1 (6 oz.) pkg. Uncle Ben's long grain wild rice with seasonings | 1/2 c. whole milk |
| | 1 (4 oz.) can mushrooms, drained |
| | Salt and pepper to taste |

Brown hamburger and onion, stirring occasionally. Drain off any excess fat. Add remaining ingredients, combining well. Turn mixture into greased 2 quart casserole. Bake 30 minutes at 350°.

GROUND BEEF CASSEROLE**Maxine Ford**

- | | |
|-------------------------|-----------------------------------|
| 1 lb. ground beef | 2 (8 oz.) cans tomatoes |
| 1/4 c. chopped onion | 4 c. taco flavored tortilla chips |
| 3/4 tsp. seasoning salt | 2 c. grated cheddar cheese |

Brown lightly ground beef. Add onion, salt and tomatoes. Simmer for 5 minutes. Put 3 cups taco chips into a 2 quart casserole. Sprinkle 1 cup grated cheddar cheese over chips. Add the meat sauce and top with another cup of grated cheese. Sprinkle one cup of the chips on top and bake for 15 minutes at 350°.

HAMBURGER AND NOODLE CASSEROLE**Maureen Meyer**

- | | |
|--------------------|-------------------------------|
| 1 lb. hamburger | 1 can cream of chicken soup |
| 1 sm. onion, diced | 1 can yellow cream style corn |
| 1 c. celery, diced | 12 oz. noodles |
| 2 T. butter | 1 tsp. salt |

Cook noodles in salted water and drain. Brown hamburger, onion and celery in butter. Combine with other ingredients and bake in a casserole 30 minutes at 375°.

CHINESE HAMBURGER CASSEROLE

Barb Owens

- | | |
|---------------------|---------------------|
| 2 c. chopped onion | 2 c. water |
| 2 c. chopped celery | 1 can mushroom soup |
| 1 c. raw rice | 1 can celery soup |
| 2 lbs. hamburger | 3 T. soy sauce |

Mix all ingredients together. Bake at 325° for 2 hours. Cover with chow mein noodles the last 15 minutes.

You may add a can of bean sprouts, mixed Chinese vegetables, and/or water chestnuts.

*You can precook hamburger and bake for only 45 minutes to 1 hour.

GRUMPY'S ECONOMY MEAL

Sylvia Riggle

- | | |
|---------------------------|-----------------------------------|
| 1 recipe biscuits | 4 or 5 stalks celery, sliced thin |
| 1 lb. hamburger | 1 can tomato soup |
| 1 sm. onion, chopped fine | 1/2 can water |

Brown hamburger and onion in skillet until onion is translucent. Add celery, soup and water. Stir to mix. Roll biscuit dough 1/2 inch smaller than pan. Place on top of meat mixture. Cut several slits to vent. Bake at 350° until biscuit topping is done. Allow to sit a few minutes, then flip upside down on serving plate. Cut into pie shaped pieces. This may sound like a lot of celery but the more celery the better. Even people who are not cooked celery lovers go for this dish. You may also use up dry cheese scraps by grating them into the biscuits.

After cutting an onion in half, put a little butter on the leftover half. It will keep fresh and will not mold.

HAMBURGER-MACARONI CASSEROLE

Michele Stutzman

Prepare macaroni and cheese
dinner according to box
directions

Brown 1 pound ground beef.
Add 1 can cream of mushroom soup.

Add:

Salt

1 can peas

Onion powder

Mix together. Place in 2 quart Pam sprayed flat casserole. Top with crushed tortilla chips or tostados.

HAMBURGER CASSEROLE

Becky Sytsma

1 lb. hamburger, cook and drain	1 can tomato soup
1 can green beans	2 T. onion
Salt to taste	5 to 6 potatoes, boil and mash

Cook hamburger loose and drain. Pour into casserole dish. Drain green beans and add to casserole. Add tomato soup, salt and onion. Meanwhile cook potatoes and drain and mash. Add potatoes on top and butter. 350°, 30 minutes.

CHEESEBURGER CASSEROLE

Gloria Sytsma

1 lb. hamburger	1 (8 oz.) can tomato sauce
1/4 c. chopped onion	4 or 5 slices American cheese
3/4 tsp. salt	1 can refrigerated biscuits
Dash of pepper	
1/4 c. catsup	

Combine hamburger and onion in skillet. Cook until beef is lightly browned. Drain. Add salt/pepper. Stir in catsup and sauce. Heat thoroughly. Turn into 8 inch square pan or 1 1/2 quart casserole that is well greased. Place 4 or 5 slices of cheese on top. Bake 350° for 20 to 25 minutes. Top with 1 can refrigerated biscuits and return to oven. Bake until biscuits are golden brown.

CORNED BEEF CASSEROLE

Barb Owens

- | | |
|---------------------------------------|--|
| 1 (8 oz.) pkg. egg noodles,
cooked | 1 c. milk |
| 1 (12 oz.) can corned beef | 1 tsp. chopped onion (or more
to taste) |
| 1/2 lb. longhorn cheese | 3/4 c. buttered crumbs |
| 1 can cream of chicken soup | |

Mix first 6 items together and put in casserole. Top with buttered crumbs. Bake at 350° for 1 hour.

EASY BEEF STROGANOFF

Erma Novak

- | | |
|---|---|
| 2 T. butter or margarine | 2 T. catsup |
| 1 c. dairy sour cream | 2 T. dry red wine (optional) |
| 1 envelope onion soup mix | 1 lb. round steak, or minute
steaks, 1/4 to 1/2 in.
thick |
| 1 can condensed cream of
mushroom soup | |
| 1 (3 oz.) can mushrooms,
undrained | |

Cut meat in very thin strips. Brown meat in hot fat. Combine remaining ingredients and add to meat mixture. Heat through.

BEEF STEW

Katy Lee

- | | |
|---|--|
| 2 T. oil | 1 c. red wine |
| 1 lb. beef round, cut into
1 in. cubes | 3 c. water |
| 1 clove garlic, minced | 4 potatoes, peeled and cubed |
| 1 onion, chopped into lg.
pieces | 4 carrots, cut in 1 in. pieces |
| 1 (1.8 oz.) pkg. Knorr oxtail
soup mix | 2 T. flour, dissolved in
1/2 c. water |

In kettle or Dutch oven, brown meat in oil. Add onions and garlic. Cook until onions are transparent. Add wine, 2 cups water and soup mix. Stir until soup mix is dissolved. Add potatoes and carrots. Simmer for about 45 minutes. Add flour and water mixture to thicken broth. Simmer for 15 minutes or until meat and vegetables are tender.

BEEF IN BEER STEW

Jodi Fay

FIRST PART:

3 T. oil	3 bay leaves
3 lbs. cubed boneless beef chuck	1 T. vinegar
3 med. onions, thinly sliced	2 1/2 tsp. dried thyme, crumbled
4 cloves garlic, chopped	1 1/2 tsp. sugar
4 (12 oz.) bottles of dark beer	1/4 tsp. pepper
1 (14 1/2 oz.) can beef broth	5 parsley sprigs

SECOND PART:

8 to 10 sm. new potatoes	1 lb. mushrooms, sliced
12 oz. baby carrots, trimmed	1/2 c. flour
1 (10 oz.) pkg. frozen peas	3/4 c. water

Heat oil in large Dutch oven over medium heat until hot. Add 1/4 of the beef, cook, turn frequently, until brown on all sides. Remove to plate. Repeat until all beef is browned. More oil may be needed. Add onions and garlic to pan and cook until onions are soft and golden (5 to 10 minutes). Add beef, beer, broth, parsley, bay leaves, vinegar, thyme, sugar, salt and pepper to pan. Heat over medium-high heat to boiling, reduce heat.

Simmer, covered, stirring occasionally, until beef is tender, about 1 1/4 hours. Remove and discard parsley, bay leaves and surface fat. Add potatoes and carrots to pan; simmer covered 15 minutes. Add peas and mushrooms; simmer uncovered about 10 minutes. Mix flour and water in small bowl until smooth; gradually stir into stew. Cook and stir over medium-low heat until thickened; about 3 minutes.

If soup tastes very salty, a raw piece of potato placed in the pot will absorb it.

STEW IN OVEN

Kay Mohling

2 lbs. stew meat	2 or 3 potatoes, cut sm.
6 carrots, cut in sm. pieces	2 T. tapioca, dry
2 sticks celery, cut sm.	1 T. sugar
1 med. onion, cut in rings	3/4 c. tomato juice

Grease casserole dish. Add and mix all ingredients. Salt and pepper. Cover with foil and then cover with lid. Bake 250° for 4 or 5 hours.

WALDORF FOSTORIA STEW

Vicki Muller

Stew meat	1 T. salt
Potatoes	1 T. sugar
Onion	1 can cream of tomato soup
Celery	1/2 c. water
Carrots	3 T. Minute Tapioca

Use amounts of meat and vegetables as desired. Layer in a baking dish. Mix last 5 ingredients and pour over layered meat and vegetables. Bake 350° for 2 hours.

BACON AND EGG BAKE

Barb Owens

6 bacon slices	2 c. (8 oz.) shredded cheddar cheese
2 med. onions, sliced	Dash salt and pepper
1 can cream of mushroom soup	English muffins, split and toasted
1/4 c. milk	
5 hard-cooked eggs, sliced	

Fry bacon until crisp; remove from skillet. Drain fat, reserving 2 tablespoons. Saute' onion in bacon fat. Stir in soup, milk, eggs, cheese, and seasonings. Pour into 10 x 6 inch baking dish; top with crumbled bacon. Bake 20 minutes at 350°. Serve over muffin halves.

Makes 6 to 8 servings. This can be halved.

BREAKFAST CASSEROLE

Barb Owens

8 to 10 slices bread, cubed	4 eggs
3/4 lb. cheddar cheese, grated	1 tsp. dry mustard
1 lb. "little sizzlers", cooked and cubed	1 can golden mushroom soup
2 1/4 c. milk	1/2 c. milk
	1 (4 oz.) can mushrooms, drained

Layer bread, cheese, and sizzlers in 2 1/2 quart casserole, or 9 x 13 inch cake pan. Mix milk, eggs, mustard, and pour over bread mixture. Refrigerate overnight.

Before baking, mix soup and 1/2 cup milk and pour over casserole. Bake 350° for 1 to 1 1/2 hours (depends on depth of pan). It's done when it isn't mushy in the middle.

Place mushrooms over top the last 15 minutes.

SAUSAGE BREAKFAST CASSEROLE

Cindy Brown

9 slices cubed bread	4 eggs
3/4 lb. grated cheddar cheese	2 1/4 c. milk
2 lbs. sausage (link or bulk)	3/4 tsp. dry mustard
1 can mushrooms	1 can golden mushroom soup
	1/2 c. milk

Place bread with crusts removed in flat dish or pan. Top with cheddar cheese, mushrooms and sausage (cubed, cooked and drained if link, crumbled, cooked and drained if bulk). Beat eggs, milk and dry mustard and pour over all. Refrigerate 8 to 12 hours.

Combine soup and milk and pour over casserole. May garnish with more mushrooms. Bake 1 1/2 hours uncovered at 325°. Serves 10 to 12.

Slip your hand inside a waxed sandwich bag and you have a perfect mitt for greasing your baking pans and casserole dishes.

CHEESEBURGER QUICHE

Kathy Riggle

9 in. pie shell, baked
 1/2 lb. hamburger
 1/3 c. chopped onion
 1/2 c. mayonnaise
 1/2 c. milk
 3 eggs, beaten

1 1/2 c. (6 oz.) grated
 cheddar cheese
 1/2 tsp. salt
 1/2 tsp. pepper
 Dash of oregano

Beat together milk, mayonnaise, seasonings. Stir in beaten eggs, add one cup cheese, ground beef, and onion. Pour into baked pie shell and bake at 350° for 35 to 40 minutes. Last 5 minutes, sprinkle remaining 1/2 cup cheese on top of quiche.

ALL-IN-ONE-QUICHE

J Espinoza

1 1/2 c. milk
 1/2 c. biscuit mix
 6 T. (3/4 stick) butter or
 margarine, room temp.
 3 eggs
 Pinch salt (optional)

1 c. diced ham, turkey, chicken,
 shrimp or bacon
 2 green onions, chopped
 1 (4 oz.) can sliced mushrooms,
 drained
 1 c. grated cheddar cheese

Preheat oven to 350°. Combine milk, Bisquick, butter, eggs and salt in blender and mix well. Pour into deep 9 inch or regular 10 inch pie plate, ungreased. Add meat or shellfish by poking into batter. Top with onion, mushrooms and cheese. Bake until top is golden brown, about 45 minutes. Let stand 10 minutes before cutting.

FOUR CAN CASSEROLE

Gloria Sytsma

1 can cream of chicken soup
 1 can chicken noodle soup

1 can mushroom soup
 1 can boned chicken

(Add peas for color).

Add:

3 beaten eggs
 1/3 c. melted butter

4 to 6 slices crumbled bacon

Combine in baking dish. Top with crushed potato chips. Bake 350°, 30 minutes.

SCALLOPED HAM AND POTATOES

(Crockery pot)

Jean Riggle

- | | |
|--|----------------------------|
| 6 serving slices ham, cut
about 1/4 in. thick | 1 1/2 tsp. salt |
| 6 to 8 med. potatoes,
thinly sliced | 1 c. grated cheese |
| 1 c. chopped onion | 1/8 tsp. paprika |
| | 1/4 tsp. pepper |
| | 1 can cream of celery soup |

Alternate ingredients in slow cooker as follows: half of ham, potatoes, and onions, 1/2 salt and pepper, 1/2 grated cheese. Repeat with second layer. Spread soup over food so air does not reach potatoes. Sprinkle with paprika. Cook on low 8 to 9 hours, or on high 4 to 5 hours.

SERBIAN STEW**Sandy Miller**

- | | |
|---|------------------------------|
| 1 pkg. pinto beans, prepared
according to directions | 1 to 2 cloves garlic, minced |
| 1 can sauerkraut | 1 sm. bay leaf |
| 2 fresh pork hocks | 1/4 tsp. black pepper |
| 1 med. onion, chopped | 1/4 tsp. red pepper flakes |

Combine all ingredients. Simmer, covered, over low heat 1 1/2 to 2 hours, checking occasionally to add water if becoming dry. Remove bay leaf and hocks. Shred pork and return to pot. Serve with boiled or mashed potatoes.

NOTE: May be prepared in crockpot. Adjust time.

GREEN BEAN HAMBURGER CASSEROLE**Ruth Lininger**

- | | |
|--|---------------------|
| 5 or 6 potatoes, sliced, or
may use hash browns | Sm. onion |
| 4 oz. Velveeta cheese | 1 can green beans |
| 1 lb. ground beef | 1 can mushroom soup |

Put sliced potatoes in baking dish. Season with salt and pepper. Brown meat and onion, add cheese to melt. Spread over potatoes, add green beans. Dilute soup with bean juice and pour over all. Bake 1 hour, 350°.

BROCCOLI CASSEROLE

Edith Ranshaw

- | | |
|---|-------------------------------|
| 2 (10 oz.) pkgs. cut frozen
broccoli | 1 (8 oz.) can stewed tomatoes |
| 2 eggs, beaten | 1/4 to 1/2 tsp. oregano |
| 1 (11 oz.) can cheddar cheese
soup | 3 T. Parmesan cheese, grated |
| | Buttered crumbs (optional) |

Cook broccoli as directed, drain, place in casserole, mix other ingredients together, add to broccoli mix. Buttered crumbs may be placed on top.

BROCCOLI CASSEROLE

Cindy Brown

- | | |
|--|------------------------|
| 1 (16 oz.) pkg. frozen chopped
broccoli | 1/4 c. melted butter |
| 1 pt. (2 c.) cottage cheese | 1 T. flour |
| 3 eggs, beaten | 1/4 c. Velveeta cheese |

Allow broccoli to thaw enough to separate pieces. Place in bowl. Add cottage cheese and eggs and combine lightly. Mix butter and flour together and stir in. Turn mixture into a buttered casserole dish and top with cubed cheese. Cover and bake 350°, 1 hour. Remove cover for the last 15 minutes.

BROCCOLI RICE CASSEROLE

Pam Scott

- | | |
|--------------------------------|---------------------------------|
| 1 chopped onion | 1/4 c. Cheez Whiz (or Velveeta) |
| 1/4 c. margarine | 1/2 c. milk |
| 1/4 c. water | 1 c. Minute Rice, uncooked |
| 1 pkg. frozen broccoli, cooked | |

Saute' onion in butter. Stir together with rest of ingredients. Bake in greased casserole at 350° for 30 to 40 minutes.

Can be microwaved.

Lemon juice added to rice water will keep the grains separated.

POTLUCK BROCCOLI CASSEROLE**Joie Schoonover**

- | | |
|--------------------------------|---|
| 8 oz. shredded cheddar cheese | 2 T. plus 2 tsp. reduced calorie |
| 2 c. cooked rice | margarine |
| 1 c. drained, canned mushrooms | 4 (10 oz.) pkgs. frozen |
| 1 c. diced red onion | broccoli cut (4 c.), thawed |
| 1 c. skim milk | 2 tsp. salt |
| | Pepper to taste |

Preheat oven to 350° F. Spray a 9 x 13 inch baking dish with non-stick cooking spray; set aside. In a large pan, combine all ingredients except broccoli, salt and cheese. Cook rice mixture over medium heat until heated through. Add cheese, stirring constantly until melted. Add broccoli and salt, stirring frequently until broccoli is heated, about 2 minutes. Turn into baking dish and bake 30 minutes or until mixture is heated through and broccoli is tender. Serves 8 generously.

CAULIFLOWER HAM BAKE**Margaret Probasco**

- | | |
|------------------------------|---------------------|
| 1 sm. cauliflower, separated | 2 c. milk |
| 3 T. Minute Tapioca | 2 T. butter |
| 1/2 tsp. salt | 1/2 lb. ham |
| 1/8 tsp. pepper | 1/2 c. bread crumbs |
| 1/8 tsp. paprika | |

Cook cauliflower in boiling water for 5 minutes, drain. Combine tapioca, salt, pepper, paprika and milk in top of double boiler. Place over rapidly boiling water. Cook 8 to 10 minutes. Add butter. Place layer of tapioca mix in greased baking dish. Add layer of cauliflower, top with ham, repeat layers with tapioca on top. Cover with crumbs. Bake at 350° for 20 minutes.

CHEESY HASH BROWN CASSEROLE**Peg Colony**

- | | |
|----------------------------------|------------------------------|
| 1 (2 lb.) bag frozen hash browns | 1/2 c. butter, melted |
| 1 pt. sour cream | 1 can cream of chicken soup |
| 1/2 c. chopped onion | 2 c. shredded cheddar cheese |
| 1 tsp. salt | 1/2 tsp. pepper |

Continued Next Page

CHEESY HASH BROWN CASSEROLE (Continued)

Combine potato and 1/2 cup butter in large bowl. Stir in remaining ingredients and mix. Place in 9 x 13 inch pan. Cover with foil. Bake 350° for 20 minutes, covered, then 20 minutes uncovered. This casserole can be made ahead and refrigerated. Need to add 10 minutes baking time.

PEA CASSEROLE

Kris Flewelling

2 lg. cans LeSueur peas, drained	1/4 tsp. garlic salt
1 can cream of mushroom soup	1 c. cracker or cornflake crumbs
1 c. sour cream	1/4 c. grated cheddar cheese
1/4 tsp. salt	1/2 c. melted butter

Combine soup, sour cream, salts and stir in peas. Pour into 1 1/2 quart casserole dish. Top with cheese and cracker crumbs. Pour on melted butter and bake at 350° until bubbly (about 1/2 hour). Serves 12.

TATER TOT CASSEROLE

Agda Alt

1 lb. hamburger, raw	1 sm. box frozen Tater Tots
1 can cream of chicken soup	Salt and pepper to taste
1 can cream of celery soup	Onion flakes

Crumble hamburger in 9 x 13 inch pan. Sprinkle dried onion flakes over hamburger. Pour undiluted soup over this. Place Tater Tots on top. Bake 1 1/2 hours at 350°.

Canned cream soups make excellent sauces for vegetables, fish, etc. Celery and lobster, black bean or onion with cauliflower, tomato with lamb chops.

GRILLED POTATO PACKAGES**Sandy Miller**

- | | |
|---------------------------------------|-----------------|
| 1 med. potato, scrubbed
and sliced | Garlic powder |
| 2 slices onion, divided into
rings | Paprika |
| 1 tsp. unsalted butter | Pepper |
| | Heavy duty foil |

For each person:

Place sliced potato on square of heavy duty foil. Add onion, dot with butter. Sprinkle with garlic powder, paprika, and pepper.

Bring two sides of foil together and make double fold. Make double fold on each end of foil package. Grill approximately 1 hour on outer edge of grill, turning occasionally.

Open carefully, to avoid steam burns.

POTATO CASSEROLE**Jean Riggle**

- | | |
|----------------------------|-----------------------------|
| Sliced raw potatoes | Cooked cubed chicken or ham |
| Summer squash (lg., cubed) | |

Layer in 2 quart casserole: pour cheese sauce over all. Onion may be added. Cover and bake at 375° for 50 or 60 minutes or until potatoes are tender.

CHEESE SAUCE:

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|---------------|------------------------------------|
| 3 T. flour | 1 c. milk, stock or
combination |
| 1/4 tsp. salt | |

Cook until smooth and thickened. Add 1/2 cup grated nippy cheese and 1/4 teaspoon dry mustard. Mix till smooth. Makes about 1 cup.

VEGETABLE CASSEROLE**Kay Mohling**

- | | |
|--|---------------------------------------|
| 16 oz. pkg. California
mixed vegetables | Crushed Rice Krispies (about
1 c.) |
| 4 slices American cheese | 1/2 c. melted butter |
| 2 slices Swiss cheese | |

Continued Next Page

VEGETABLE CASSEROLE (Continued)

Place frozen vegetables in buttered 1 1/2 quart casserole. Top with cheese slices. Sprinkle lightly with crushed cereal and drizzle carefully with melted butter. Cover and bake at 325°, 1 hour. Makes 4 servings.

ZUCCHINI-TOMATO CASSEROLE

Marsha Myers

1/4 c. oil	1/4 c. Parmesan
1 clove garlic, sliced in 1/2	4 med. tomatoes, sliced
4 med. zucchini, 1/4 in. slices	Salt and pepper
1/4 tsp. oregano	1/2 c. bread or cracker crumbs
1/4 tsp. basil	2 T. melted butter
1/2 c. grated cheddar	

Heat oil in skillet. Add garlic and cook long enough to flavor oil, then remove and discard. Saute' zucchini in oil. Combine oregano and basil and cheeses. Place alternate layers of zucchini, and tomatoes in 1 1/2 quart casserole. Sprinkle each layer lightly with salt and pepper and cheese mixture. Combine bread crumbs and melted butter. Sprinkle over top of casserole and bake, uncovered, at 350° F. until crumbs are browned, about 20 to 25 minutes.

ZUCCHINI DINNER

Ila Johnson

1 1/2 lbs. ground beef	6 sm. zucchini, cut in 1 in. pieces
1/2 c. onion, chopped	3 T. flour
1 egg	1 1/2 c. milk
1 1/2 tsp. salt	1/2 tsp. salt
1/2 tsp. oregano	3/4 c. cheddar cheese
1/8 tsp. pepper	

Combine ground beef, onion, egg, salt, oregano and pepper and form into small balls. Brown in hot fat. Put zucchini over meat and simmer until tender with pan covered. Remove meat and zucchini to serving bowl. To drippings in pan, add flour, milk and 1/2 teaspoon salt. Cook and stir until thick for cream sauce. Sprinkle shredded cheese over meat and zucchini. Pour sauce over all and toss to mix.

ZUCCHINI STUFFING CASSEROLE**Ruth Lininger**

4 med. zucchini, sliced	2 1/4 c. herbed stuffing cubes
1/2 in. thick	1 can condensed cream of
3/4 c. shredded carrots	chicken soup
1/2 c. chopped onion	1/2 c. dairy sour cream
6 tsp. margarine	

Cook zucchini in a little boiling salted water till tender, drain. In saucepan cook carrots and onion in 4 teaspoons margarine till tender. Remove from heat, stir in 1 1/2 cups of the stuffing cubes, soup and sour cream. Gently stir in zucchini. Turn into a 1 1/2 quart casserole. Melt remaining margarine, add rest of cubes. Toss and top casserole. Bake 350°, 30 to 40 minutes.

ZUCCHINI CASSEROLE**Elizabeth Triplett**

4 c. grated zucchini	1/2 c. grated cheese
1 c. Bisquick	1/2 tsp. salt (optional)
1/2 c. salad oil	Dash of black pepper
4 eggs, slightly beaten	Parmesan cheese to sprinkle
	over top

Mix and place in a greased casserole. Bake at 375° for about 50 minutes. Test for doneness.

For my own family I often add finely chopped onion. I have also added some leftover chopped ham.

CURRIED RICE**Carol Jackson**

2 c. hot water	1/2 c. chopped onion
1/2 c. rice	1/4 c. chopped green pepper
1/2 c. tomatoes	3/4 tsp. curry powder
3/4 tsp. salt	2 T. melted butter

Pour hot water over rice. Place rice where it will remain hot, but not cook, for 45 minutes.

Add remaining ingredients. Bake at 350° for 1 1/2 hours. Stir occasionally.

HOT GERMAN RICE

Marsha Myers

- | | |
|---------------------|----------------------------|
| 1 c. rice, uncooked | 1/2 tsp. celery seed |
| 8 slices bacon | 1 T. chopped onion |
| 1/3 c. sugar | 2 T. chopped green pepper |
| 1/3 c. vinegar | 2 T. chopped red pepper or |
| 2 T. water | pimento |
| 1/2 tsp. salt | 1 hard cooked egg, sliced |

Cook rice. Fry bacon till crisp and drain. Crumble. In pan, combine 1/4 cup bacon drippings, cooked rice, and everything else except bacon. Cook and stir until liquid is absorbed. Add bacon and toss. Serve hot.

TASTI RICE

Leona Burkholder

- | | |
|----------------------------|---------------------------|
| 1 1/3 c. rice | 2 med. onions, chopped |
| 1/4 c. oil | 4 stalks celery, chopped |
| 1 T. salt | 2 green peppers, chopped |
| 3 c. boiling water | 3 or more c. diced cooked |
| 2 beef bouillon cubes | beef |
| 1 T. plus 1 tsp. soy sauce | |

In large skillet pour in oil, add the rice, let brown to golden brown over medium heat. Add salt, 3 cups boiling water, 2 bouillon cubes and the soy sauce. Cook covered and simmer for 20 minutes.

Stir in 2 medium onions, 4 stalks celery, 2 green peppers, all chopped and the 3 cups cubed roast beef. I use more.

Simmer, covered tightly, 10 minutes longer or all liquid is absorbed and rice is tender. Serves 4 to 6.

Save time and work. Use frozen chopped onion. So handy and no tears!

CHICKEN CASSEROLE

Patricia Doyle

1 to 2 c. cooked chicken,
cut in pieces
1 sm. pkg. egg noodles
1 can Veg-All, drained
1 can cream of chicken soup

1 sm. jar of Cheez Whiz
1 soup can of milk
Crushed potato chips or crushed
Ritz crackers

Cook egg noodles. In separate pan, heat chicken soup, milk, Cheez Whiz until cheese is melted. In 2 quart casserole, mix Veg-All, chicken and noodles. Add soup mixture and mix well. Cover with crushed topping and bake in 350° oven for 25 minutes.

POLLO AL ROMANO

Jodi Fay

3 whole chicken breasts,
debone, skin and split
lengthwise in half
1 tsp. lemon juice
1/2 tsp. dried Italian herbs
1 sm. onion, chopped
1 clove garlic, minced
1 tomato, peeled and chopped

1 pkg. med. egg noodles,
cooked and drained
1/4 tsp. salt
1/8 tsp. pepper
1/4 c. butter
1 c. chicken broth
1/3 c. cubed Romano

Cut chicken into 2 x 1/4 inch strips, and sprinkle with lemon juice, herbs, salt and pepper. Melt butter in large skillet over medium heat; add chicken, onion and garlic. Cook, stirring frequently, until chicken is golden (5 to 7 minutes). Add tomato and broth. Reduce heat; cover and cook 10 minutes. Add cheese to chicken mixture; cover and cook until cheese melts, about 3 minutes. Serve hot over noodles.

CHICKEN-GREEN BEAN CASSEROLE

Ruth Jingst

1 chicken (3 lbs.)
1 1/2 tsp. salt
Dash of pepper
Bay leaf
1 c. instant rice
1 onion, chopped
2 T. oil

1 can French style green beans,
drained
1 or 2 cans mushroom pieces,
drained
1 can mushroom soup
1/2 soup can of water

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CHICKEN-GREEN BEAN CASSEROLE (Continued)

Cook chicken until tender with salt, pepper, bay leaf. Remove from bones and dice. Saute' onion in oil - drain. Combine all ingredients in 2 quart casserole. Bake in oven, 45 minutes at 350°.

CHICKEN CASSEROLE

Ina Pewitt

(Mother's Farm Bureau - 1920)

1 qt. cubed cooked chicken 1 qt. broth (free of fat)

Thicken broth with 4 tablespoons flour to make gravy.

DRESSING:

1 1/2 qts. bread, torn in
1/2 inch pieces

3/4 tsp. salt

Dash pepper (sage, optional)

2 T. finely chopped onion
2 stalks celery, chopped fine
(optional)

Put meat in bottom of 9 x 12 inch pan. Cover with dressing. Cover all with gravy. Bake 35 minutes at 350° oven or until browned.

CHICKEN CASSEROLE

Roberta Simmons

2 c. cooked wide noodles

1 c. grated cheddar cheese

2 c. cooked, diced chicken

or turkey

2 c. white sauce, 1 can cream
of chicken soup

Heat soup and add the cheese, or add cheese to white sauce. Season with salt and pepper and a little seasoned salt. Place a layer of noodles in a 1 1/2 quart casserole, then layer chicken, until all is used. Pour sauce over. Sprinkle toasted slivered almonds and a few crushed potato chips, or buttered crumbs on top. Bake at 350° for 45 minutes.

Serves 6 to 8.

COLETTE'S CHICKEN CASSEROLE

Margaret Probasco

- | | |
|------------------------------------|-----------------------------|
| 1 (3 to 4 lb.) chicken | 1 can cream of chicken soup |
| 1 box Rice-A-Roni (chicken flavor) | 1 sm. onion |
| 1 bag of frozen broccoli | 1 c. cheddar cheese, grated |

Cook chicken. Remove from bones and chop into nice size pieces. Keep the liquid from the chicken. Cook the Rice-A-Roni as per package directions using the chicken broth for liquid. Chop the onion and add to the cooking rice. When rice is about cooked add the broccoli and continue cooking until broccoli is just tender. Add the cooked chicken pieces and the cheese. Put in casserole, top with crumbs or chips and bake at 350° for 10 or so minutes. This can be made ahead and put in the refrigerator or even freezer. Bake until well heated. May be microwaved.

BROCCOLI AND CHICKEN CASSEROLE

Sylvia Riggle

- | | |
|--|-----------------------------------|
| 1 (10 oz.) pkg. frozen broccoli spears | 1 tsp. lemon juice |
| 2 c. chicken, cooked and sliced or 4 raw cutlets | 1/2 tsp. curry powder |
| 1/2 can cream celery soup | 1/2 c. dry bread crumbs |
| 1/4 c. real mayonnaise | 1/8 c. melted butter or margarine |

Cook broccoli until crisp tender. (I break it into good sized pieces, but chopped broccoli is too fine.) Place cooked broccoli in bottom of 9 inch baking dish. Arrange chicken evenly over broccoli. Combine soup, mayonnaise, and curry powder. Mix well, but leave slightly "bumpy". Spread mixture over chicken evenly. Mix bread crumbs with melted butter. Sprinkle over casserole.

Bake at 350° about 1/2 hour for cooked chicken or 50 minutes for raw chicken. Crumbs should be lightly browned.

A pair of scissors (not the fowl kind - they are heavy and awkward to handle) works fine for slivering celery, onion, meats, and cheese.

CHICKEN BROCCOLI CASSEROLE

Aila Stoner

2 pkg. frozen broccoli	2 tsp. curry powder
4 c. Swanson's chicken	2 cans cream of chicken soup
1 c. mayonnaise	Juice of 1 lemon
Pepper to taste	

Cook broccoli per directions on package. Drain. Butter baking dish. Put chicken on bottom of dish. Cover with broccoli. Mix mayonnaise, lemon juice, curry powder, and soup. Pour over broccoli. Top with grated cheddar cheese and buttered bread crumbs. Bake 350°, 30 to 45 minutes till bubbly (uncovered).

To serve: Cook rice. Put hot chicken casserole over the rice. Sprinkle a little paprika for color.

ESCALLOPED CHICKEN

Elizabeth Triplett

Cooked and cubed chicken	Sm. can mushroom pieces, drained
6 c. of day-old bread	1 can mushroom soup
3/4 c. melted oleo	Salt and pepper as desired
Sage, powdered or leaf	A little grated onion, as desired, water
1 envelope Lipton soup mix	

Lightly grease a casserole and put into it a layer of chicken, about 1 1/2 inches deep. Make a stuffing of the bread, melted shortening, sage and soup mix and other seasonings if desired. Lay the stuffing over the layer of chicken. Distribute the mushroom pieces over the dressing. Mix the can of soup with 3/4 can of water. Use the liquid from the mushrooms if you wish and pour the mixture over the dressing. Bake this casserole at 400° for 30 to 35 minutes, or until as brown as you wish. Cream of celery soup or cream of chicken soup is very good with this casserole, too.

To clean aluminum pots when they are stained dark, merely boil with a little cream of tartar, vinegar or acid foods.

CHICKEN SPARTA

Lynda Rupp

- | | |
|---|--|
| 1/4 c. butter | 4 lg. eggs, well beaten |
| 1/2 lb. sliced fresh mushrooms (or 3 oz. jar) | 2 c. whole milk |
| 9 slices bread | 1 tsp. salt |
| 4 c. diced cooked chicken | 1 can cream of mushroom soup |
| 1 (8 oz.) can water chestnuts, sliced | 1 can cream of celery soup |
| 9 slices sharp processed cheese | Buttered bread crumbs |
| | Optional: slivered almonds, stuffed olives, sliced |

Melt butter in saucepan. Saute' fresh mushrooms in butter 3 to 4 minutes. (If using canned mushrooms, drain.) Remove crusts from bread slices. Line shallow buttered 9 x 13 inch pan with bread slices. Top with chicken. Spoon mushrooms and water chestnuts over chicken. You can add 1/2 cup olive slices and/or slivered almonds here. Top with cheese. Combine eggs, milk and salt in small bowl. Pour over cheese. Combine soups; spread over top. Cover with foil and refrigerate overnight. The next morning, bake at 350° for 45 minutes. Sprinkle with buttered bread crumbs and bake 15 minutes longer or until nicely browned.

YUMMY CHICKEN CASSEROLE

Nancy Huckabee

- | | |
|---------------------------------|-----------------------------|
| 2 c. cubed cooked chicken | 4 hard boiled eggs |
| 1 can cream of chicken soup | 1 T. minced onion (instant) |
| 1 c. chopped celery (optional) | 1/2 c. mayonnaise |
| 1 (2 oz.) pkg. slivered almonds | 1 T. lemon juice |
| | Crushed potato chips |

Mix all ingredients. Top with broken potato chips. Bake at 350° for 30 minutes in 2 quart casserole.

After flouring chicken, let stand 15 minutes before frying and it will brown better.

TURKEY AND VEGETABLE SKILLET

Sandy Miller

1 T. vegetable oil
 3/4 to 1 lb. ground turkey
 2 cloves garlic, minced
 1/2 c. water
 1 sm. head cabbage,
 chopped

1 sm. onion, chopped
 2 tomatoes, chopped
 Coarsely ground black pepper,
 to taste
 Sweet basil, to taste
 Sour cream, optional

In large skillet, brown ground turkey and garlic, stirring to break up turkey. Turn heat to low (barely simmer). Add water, cabbage, onion, tomatoes, black pepper. Cover tightly and simmer 30 minutes. Add sweet basil last 10 minutes. Top each serving with dollop of sour cream if desired.

Suggestion: Italian cut green beans or sliced carrots add both taste and visual appeal.

NOTE: This is an inexpensive, low salt recipe. Without the sour cream, it is also lowfat, low cholesterol.

TUNA DELIGHT

Michele Stutzman

2 cans drained tuna
 1 can cream of mushroom soup

1/2 can milk
 3 c. crushed potato chips

Spray 2 quart Pyrex casserole with Pam. Combine tuna, soup, and milk. Pour into casserole. Top with potato chips. Bake at 350° for 30 minutes. Serves 4.

If Teflon is stained, mix 2 tablespoons of baking soda and 1/2 cup liquid household bleach with 1 cup water. Boil this solution 5 to 10 minutes in the stained utensil. Then thoroughly wash, rinse and dry and wipe with salad oil before using again. Dark staining is a sign that the utensil has been overheated or inadequately washed and may result in a loss of the non-stick properties of Teflon.

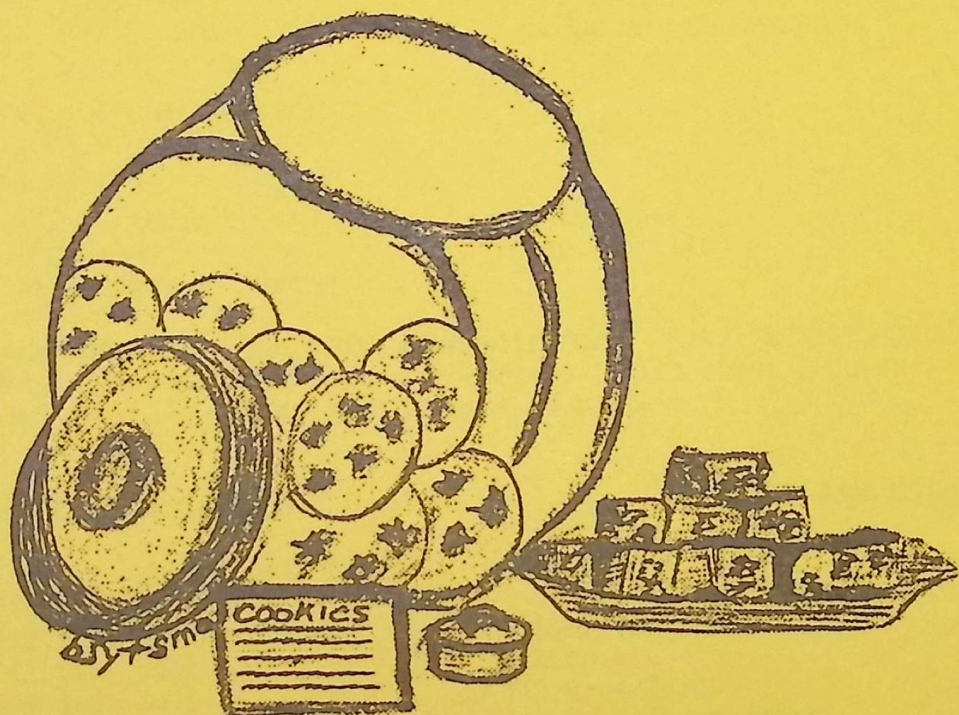
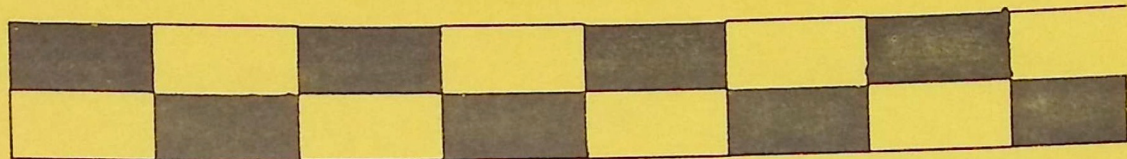
LASAGNA

Roberta Simmons

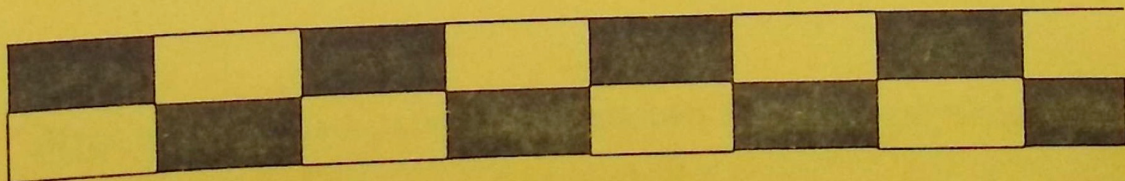
1 lb. lasagna noodles
1 lg. onion, chopped
1/2 tsp. garlic powder
2 (15 oz.) cans tomato sauce

1 lb. mozzarella cheese,
shredded
1/2 lb. ground beef
2 T. vegetable oil
Salt and pepper

Brown onions and ground beef in salad oil. Add tomato sauce and season to taste. Simmer for 20 minutes. Cook noodles in large pan with plenty of water until tender. Arrange a layer in bottom of baking dish. Cover with 1/2 hamburger mixture. A second layer of noodles and rest of mixture. Top with thin slices of cheese. Bake in 375° oven for 30 minutes. Serve. Very good warmed over.



Cookies, Bars & Candies



COOKIES

AMISH COOKIES

Roy Pewitt

Beat together:

1 c. white sugar
1 c. powdered sugar

1 c. butter or margarine

Beat and add to above:

2 eggs

1 c. oil

Add:

4 1/2 c. flour
1 tsp. soda
1 tsp. cream of tartar1/4 tsp. salt
1 tsp. vanilla

Make into balls and press down with fork. Bake at 325°, 8 to 10 minutes. Watch, as they burn easily. Makes about 5 dozen cookies. Can add nuts or coconut to mixture.

APPLE SPICE COOKIES

Jean Riggle

1 3/4 c. whole wheat flour
1 c. rolled oats
1/2 tsp. baking powder
1/2 tsp. soda
1/4 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. ground cloves
1/2 c. butter

1/2 c. honey
1 3/4 c. grated unpeeled apples
1 tsp. vanilla
2 eggs
1/2 c. raisins
1/2 c. snipped dates
1/2 c. walnuts

Cream butter and honey. Beat in vanilla and eggs. Stir in apples and dry ingredients. Add raisins, dates, and nuts. Drop by teaspoons 2 inches apart on oiled sheets. Bake 12 to 15 minutes, 350°, or until browned.

Slice bananas with a silver knife and they will not turn dark.

BUTTERSCOTCH DOLLARS

Roberta Simmons

1 c. butter or margarine	4 c. sifted flour
1/2 c. shortening	2 tsp. soda
1 c. granulated sugar	1/2 tsp. salt
1 c. brown sugar, packed	1 tsp. vanilla
3 eggs	1 c. chopped walnuts

Melt together butter and shortening. Add sugars and mix well. Add eggs, beat together until batter is light in color. Stir in sifted dry ingredients, vanilla and nuts. Chill. Roll into 1 inch balls and bake on ungreased cookie sheet at 375° for 7 to 10 minutes. Makes about 6 dozen. These are great for freezing.

BIG BATCH CHOCOLATE CHIP COOKIES

Margaret Probasco

2 c. shortening	5 c. flour
1 c. white sugar	2 tsp. soda
1 c. brown sugar	2 tsp. salt (I omit this)
2 tsp. almond extract	2 c. chocolate chips
4 eggs	

Cream shortening and sugars, add almond. Fold in eggs. Add dry ingredients and chips. Drop by spoonfuls on greased cookie sheet. Bake 15 minutes at 325°.

CHOCOLATE CHIP COOKIES

Jean Riggle

2 c. white sugar	4 tsp. cream of tartar
2 c. brown sugar	2 tsp. vanilla
2 c. shortening, melted	Salt to taste
6 eggs	1 (12 oz.) pkg. chocolate chips
4 tsp. baking soda	7 c. flour

Mix together in given order. Drop by tablespoonfuls on small ice cream dipper, onto a greased cookie sheet. Bake at 350° for about 10 to 12 minutes. Makes a soft, chewy cookie. Freezes beautifully.

CHOCOLATE CHIP COOKIES

Pamela (Simmons) Vande Voort

2 1/4 c. flour
 1 tsp. baking soda
 1 tsp. salt
 1 c. butter Crisco
 3/4 c. sugar

3/4 c. packed brown sugar
 1 tsp. vanilla
 2 eggs
 1 (12 oz.) pkg. chocolate chips

In a small bowl combine flour, baking soda and salt; set aside. In a large bowl combine butter, sugar, brown sugar and vanilla; beat until creamy. Beat in eggs. Gradually add flour mixture; mix well. Stir in chocolate chips. Drop by teaspoon onto ungreased cookie sheet. Bake 10 to 12 minutes, 375°. Makes approximately 3 dozen.

CHOCOLATE DROPS

Agda Alt

1 pkg. white chocolate
 2 lg. pkg. chocolate chips

Dry roast peanuts (family)

Melt chocolates together. Add peanuts. Drop on waxed paper. Store in cool place.

CHOCOLATE KRINKLES

Roberta Simmons

4 eggs
 2 c. sugar
 1/2 c. Mazola or Crisco oil
 4 sq. unsweetened chocolate,
 melted

1/2 tsp. salt
 2 tsp. vanilla
 2 c. flour
 2 tsp. baking powder

Cream eggs and sugar. Add oil, melted chocolate and flavoring. Stir in sifted dry ingredients. Chill in bowl overnight. Form into balls and roll in powdered sugar. Bake on ungreased sheet in 325° oven for 10 to 12 minutes. These can be kept in the refrigerator and baked a few at a time. Makes 3 dozen to 40.

COLOSSAL COOKIES

Ruth Lininger

1/2 c. margarine	1 (18 oz.) box quick oatmeal
1 c. sugar	1 (18 oz.) jar peanut butter
1 c. brown sugar	1 (6 oz.) pkg. chocolate chips
4 eggs	1 3/4 tsp. soda
1 tsp. vanilla	1 tsp. salt

Cream together first 3 ingredients. Blend in next 3 ingredients and mix well. Stir in remaining ingredients and mix well. Drop on ungreased cookie sheet. Bake at 350°, 10 to 12 minutes.

CREAM CHEESE COOKIES

Jean Bristow

2 sticks oleo or butter	2 c. flour
1 (3 oz.) pkg. cream cheese	1 tsp. vanilla
1 c. sugar	1 c. chopped walnuts

Cream oleo, cream cheese, and sugar. Add flour, vanilla and walnuts. Stir well. Chill dough in refrigerator. Shape into roll and slice. Bake 10 to 15 minutes at 375°. Makes approximately 4 dozen.

GINGERSNAPS

Pamela (Simmons) Vande Voort

3/4 c. Crisco	2 c. flour
1 c. sugar	1/2 tsp. cloves
1/4 c. molasses	1/2 tsp. ginger
1 egg	1 tsp. cinnamon
2 tsp. soda	1/2 tsp. salt

Beat the first four ingredients together until well blended. Sift the last 6 ingredients and blend into first four ingredients. Chill dough. Make into balls and dip into sugar. Bake 8 to 10 minutes, 375°. Yields approximately 5 dozen.

A slice of bread in the cookie jar will keep the cookies soft.

DUTCH LETTERS

Roberta Simmons

1 lb. butter
4 c. flour
1 c. ice water
1 lb. almond paste

2 c. sugar
3 eggs
1 T. almond flavoring

Mix butter, flour and ice water like pie dough and refrigerate overnight. Beat together almond paste, sugar, eggs and almond flavoring. Refrigerate overnight. Next morning, separate dough into 4 portions. Roll like pie crust in oblong shape. Cut into strips. Put filling in and paste together with egg white. Brush top with egg white and sugar. Bake 30 minutes at 400°.

K K KOOKIES

Kris Koser

2 sticks margarine
1 c. oil
2 c. sugar
2 eggs

1 tsp. vanilla
2 tsp. baking powder
2 tsp. baking soda
5 c. flour

Beat well margarine, oil, sugar, eggs, and vanilla. Sift dry ingredients and add to mixture. Mix well. Roll into balls, roll in sugar and flatten with a glass. Bake on ungreased cookie sheet at 350° for 8 minutes.

KLEEGINS

Grandma "Toot" Vargason

2 1/2 c. sugar
2 1/2 c. lard
1 1/2 c. white Karo syrup
1 1/2 c. milk

2 tsp. soda
1 tsp. cinnamon
2 pkgs. anise seed (1 1/2 oz.)
5 lbs. flour

Pound anise seed, mix sugar, lard, soda, add milk - a little at a time. Add syrup, cinnamon, then seed. Add a little at a time - flour - about 2/3 of bag. Roll into very long wienie shapes. Bake 350°, 10 to 12 minutes. Watch closely. Golden brown.

KAREN'S COOKIES

Karen Juvenal

1 c. butter	1 tsp. baking powder
1 c. brown sugar	1/2 tsp. salt
1 c. sugar	1 tsp. soda
2 eggs	2 c. Rice Krispies
1 tsp. vanilla	1 c. coconut
2 c. flour	2 c. rolled oats

Mix ingredients in order given. Bake 350°, 10 to 15 minutes.
Yield: 6 dozen.

MARSHMALLOW FUDGE COOKIE

Peg Colony

1 c. shortening	3 c. flour
1 c. sugar	2/3 c. cocoa
1/2 c. brown sugar	1 tsp. salt
2 eggs	1 tsp. soda
1 tsp. vanilla	Miniature marshmallows

Blend shortening and sugars. Add eggs and vanilla. Beat well. Stir in dry ingredients and mix thoroughly. Place two marshmallows inside a rounded teaspoon of dough, sealing well. Roll in sugar and place on baking sheet. Bake 400°, 5 to 7 minutes, just until cookies crack. Cool 2 minutes before removing from sheet.

GRAHAM CRACKERS

Hal Bryant

3/4 c. brown sugar	1 tsp. baking powder
1/2 c. shortening	1/2 tsp. baking soda
1 tsp. vanilla	1/4 tsp. salt
1 3/4 c. whole wheat flour	1/3 c. water
1 c. flour	

Cream sugar and shortening. Add vanilla. Mix some of flour and water alternately until all has been added. Chill until firm. Roll 1/8 inch thick. Shape and mark with a knife. Bake at 350°, 10 to 12 minutes. Cool on racks.

GRUMPY'S MOLASSES COOKIES (soft)

Sylvia Riggle

- | | |
|----------------------------|--------------------|
| 1 c. sugar | 2 tsp. ginger |
| 1 c. shortening | 1/4 tsp. cloves |
| 2 eggs | 1 tsp. salt |
| 1 c. molasses (dark) | 2 tsp. cinnamon |
| 6 c. flour (may need more) | 1/4 tsp. allspice |
| 1 c. boiling water | 2 tsp. baking soda |

Sift dry ingredients. Cream sugar and shortening, add eggs and beat well, add molasses, mix well. Add dry ingredients. Dough will be very stiff. Add boiling water. Stir together quickly. Drop by spoonful on greased and floured baking sheet. Bake at 350° for 10 minutes. Remove from pan and cool on rack. May be frosted with a thin lemon glaze.

GLAZE:

1 1/2 cups powdered sugar, 1 tablespoon lemon juice and enough water to make a thin glaze.

This recipe jogs many warm childhood memories for at least 2 generations of kids. The cookies are soft, spicy, aromatic, extremely nutritious and downright good!

MOLASSES DROP COOKIES

Faye Cinton

- | | |
|------------------------------|-----------------|
| 2/3 c. lard | 1 tsp. cinnamon |
| 1 c. milk | 1 tsp. cloves |
| 1 c. molasses (or dark Karo) | 1 tsp. ginger |
| 2 eggs | 1/4 tsp. nutmeg |
| 1 c. sugar | 1 c. raisins |
| 4 1/2 c. flour | 2 tsp. salt |
| 2 tsp. soda | |

Cream lard and sugar. Beat eggs lightly and add to lard and sugar mixture. Combine all dry ingredients and mix with above alternately with molasses and milk until dry ingredients have been absorbed. Add raisins or nuts. Bake in 350° oven after dropping mixture by teaspoon on cookie sheet. Makes 3 to 4 dozen cookies.

MOUNTAIN COOKIES

Patricia Doyle

1 lb. margarine
 5 . sugar
 3 heaping T. cinnamon
 2 eggs
 2 T. soda
 1/2 plus 2 T. water

Grated rind of 1 orange
 1/2 tsp. lemon extract
 1/2 c. molasses
 7 c. flour
 Pinch of baking powder
 Pinch salt

Melt margarine, add sugar, cinnamon, cloves. Mix together and let cool. Add eggs one at a time, beating after each one. Dissolve soda in water, add orange rind, lemon extract and molasses. Blend well. Add flour, baking powder, and salt. Mix well. Form into rolls. Wrap in wax paper and refrigerate. Slice very thin. Bake 350°, 5 to 7 minutes. Let cool slightly before removing from pans.

GRANDMA AGDA'S OATMEAL COOKIES

Agda Alt

2 c. flour
 1/2 tsp. baking powder
 1 tsp. soda
 1 c. shortening (I use oleo)
 1 c. brown sugar
 1 c. chopped walnuts

1 c. white sugar
 2 eggs
 2 c. quick oatmeal
 1 tsp. vanilla
 1 1/2 c. mini chocolate chips
 or a 12 oz. bag regular chips

Mix shortening, sugars, egg and vanilla. Add flour, baking powder, soda and salt, mix well. Add oatmeal, chocolate chips and nuts. Mix. Bake at 350° for 10 to 12 minutes.

These are really a big hit with all my family, including all the grandchildren.

OAT BRAN COOKIES

Mildred Cochran

1/2 c. brown sugar, packed
 6 T. margarine
 2 eggs, lightly beaten
 4 tsp. water
 1/2 tsp. vanilla

1 1/3 c. oat bran
 1/2 c. oatmeal
 6 T. flour
 1 tsp. baking powder
 4 tsp. raisins

Continued Next Page

OAT BRAN COOKIES (Continued)

Cream sugar and margarine. Beat in eggs lightly with water and vanilla. Stir in oat bran, oatmeal, flour and baking powder until blended. Add raisins. Drop on greased baking sheet by teaspoonful. Bake 10 to 12 minutes at 350°.

OATMEAL RAISIN CHOCOLATE CHIP COOKIES

Patricia Doyle

1 c. shortening	1 tsp. baking soda
3/4 c. brown sugar	1/2 c. wheat germ
3/4 c. white sugar	1 c. rolled oats
2 eggs	12 oz. chocolate chips
1 tsp. vanilla	1/2 c. raisins
1 c. flour	1/2 c. walnuts (optional)
1 tsp. salt	

Cream together shortening, sugars, eggs and vanilla until light and fluffy. Sift together dry ingredients, stir into creamed mixture. Stir in wheat germ, oats, chocolate chips, walnuts and raisins. Drop by teaspoonful 2 inches apart on lightly greased cookie sheet. Bake at 375° for 7 to 8 minutes. Cool slightly and remove from pan.

OLD FASHIONED OATMEAL APPLE COOKIES

Ruth Lininger

3/4 c. butter flavor Crisco	1 1/4 tsp. cinnamon
1 1/4 c. firmly packed brown sugar	1/4 tsp. nutmeg
1 egg	1/2 tsp. soda
1/4 c. milk	1/2 tsp. salt
1 1/2 tsp. vanilla	1 c. peeled, diced apples
3 c. quick-cooking oats	3/4 c. raisins
1 c. flour	3/4 c. broken walnut pieces

Cream butter flavor Crisco, brown sugar, egg, milk and vanilla at medium speed for 1 1/2 minutes. Combine flour, cinnamon, nutmeg, soda and salt. Beat into creamed mixture at low speed until well blended. Stir in fruit, nuts and oats. Drop by teaspoon on greased baking sheet, 375°, 10 to 12 minutes. 2 1/2 dozen.

OATMEAL LACE COOKIES

Katy Lee

1 c. sugar	1 T. flour
1 egg	1 tsp. vanilla
1 c. "quick" oatmeal	1/4 tsp. salt

Mix the above ingredients. Drop about 1/2 teaspoon of batter on foil-covered cookie sheets (**DULL** side up). Space about 3 inches apart. Bake at 350° F. for 6 to 8 minutes. Watch carefully. Remove from oven when the cookies are brown around the edges. Take foil off cookie sheet and allow to cool. Peel cookies off the foil when cool.

OATMEAL COOKIES

Kathy Riggle

2 c. flour	1 1/2 c. brown sugar
2 tsp. baking powder	2 eggs
1 tsp. baking soda	1 T. water
1 tsp. salt	1 1/2 c. uncooked oatmeal
1 c. soft margarine	2 c. chocolate chips

Heat oven to 375°. Mix separate - flour, baking powder, baking soda, and salt, in large bowl. Mix margarine, brown sugar, eggs, water. Beat until creamy. Gradually add flour mixture. Stir in oats and chips. Spoon on greased cookie sheets; bake 10 to 12 minutes. Makes 4 dozen.

COCONUT OATMEAL COOKIES

Sue Meade

1 c. flour	1/2 tsp. baking powder
1/2 tsp. salt	1/2 tsp. soda
1/3 c. shortening	1/2 c. white sugar
1/2 c. brown sugar	1 egg, unbeaten
1 tsp. vanilla	1/2 c. rolled oats
1 c. flaked coconut	

Sift flour, baking powder, salt, and soda together. Cream shortening, sugars, egg, and vanilla. Add flour, oats, and coconut. Mix well. Shape into small balls and bake on an ungreased cookie sheet at 375° for 12 to 15 minutes. Makes 2 dozen.

CHEWY OATMEAL COOKIES (Jerry's favorite)

Margaret Probasco

2 c. flour	1 c. sugar
1 tsp. baking powder	2 eggs
1 tsp. soda	1 tsp. vanilla
1 tsp. salt (optional)	1 1/2 c. quick-cooking oatmeal
1 c. shortening	1 c. flaked coconut
1 c. brown sugar	

Sift flour, baking powder, soda and salt; set aside. Cream shortening, brown sugar and sugar in mixer until light and fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla. Add dry ingredients to creamed mixture, mixing well with a **SPOON**. Stir in oats and coconut. Shape dough into 1 inch balls. Flatten slightly. Place on greased baking sheet. Bake 10 to 12 minutes at 350°, until golden. Remove from baking sheets; cool on rack. Makes 5 dozen.

MOM'S CHOCOLATE OATMEAL DROPS

Lorene Rupp

3 c. quick cooking oatmeal	1/2 c. oleo
1/2 c. cocoa	2 c. sugar
1 c. coconut	1/2 c. milk
1/2 c. nuts, chopped	1 tsp. vanilla

Mix oatmeal, cocoa, coconut and nuts. Melt and bring to boil oleo, sugar, milk, vanilla. Boil 2 minutes. Add dry ingredients. Blend till moistened. Drop by spoonfuls onto waxed paper.

ORANGE MARMALADE COOKIES

Pat Doyle

1 c. orange marmalade	2 tsp. vanilla
1/2 c. butter or shortening	1/2 tsp. salt
1 egg	1 c. chocolate bits
2 c. flour	1/2 c. walnut bits
1 tsp. soda in flour	1/2 c. walnuts, cut fine

Drop from a spoon, press down with a fork. Bake for 12 minutes or until done in 350° oven.

CRISP ORANGE COOKIES

Roberta Simmons

1 c. margarine	1 egg, beaten
1 1/2 c. confectioners' sugar, sifted	2 c. flour
1 tsp. vanilla	1 tsp. soda
1 T. grated orange rind	1 tsp. cream of tartar
	1/2 tsp. salt

Cream sugar and margarine until light and fluffy. Add vanilla, orange rind and egg. Mix well. Add sifted dry ingredients and mix until blended. Drop from teaspoon onto ungreased cookie sheets. Bake at 375° for about 8 minutes or until a delicate brown. Sprinkle with confectioners' sugar.

PEANUT BUTTER TEMPTATIONS

Sue Anthony

1/2 c. peanut butter	1 1/4 c. flour
1/2 c. butter or margarine	3/4 tsp. baking soda
1/2 c. sugar	1/2 tsp. salt
1/2 c. brown sugar	14 oz. pkg. mini peanut butter cups
1 egg	
1 tsp. vanilla	

Cream peanut butter, butter, sugar and brown sugar. Beat egg and vanilla into sugar/peanut butter mixture. Add dry ingredients and mix well. Roll dough into walnut sized balls. Bake in ungreased mini-muffin pans, 375°, 8 to 10 minutes. Remove from oven and immediately press peanut butter cup in center. Cool in pan. These freeze very well.

PEANUT BUTTER CRUNCHES

Connie Bryant

2 c. sugar	3 c. oatmeal
1/3 c. cocoa	1 c. peanut butter
1/4 c. butter	2 tsp. vanilla
1/2 c. milk	

Mix sugar and cocoa in a large saucepan. Add butter and milk and bring to a rolling boil for 2 minutes. Add oatmeal, peanut butter, and vanilla. Drop by teaspoons onto wax paper. Cool. (If batter is dry after putting in oatmeal, add a little boiling water or coffee.)

PEANUT BUTTER FINGERS

Sharon Ingle

1/2 c. butter	1/2 tsp. salt
1/2 c. sugar	1 tsp. vanilla
1/2 c. brown sugar	1 c. flour
1 egg	1 c. oatmeal
1/3 c. peanut butter	1 (6 oz.) pkg. chocolate chips
1/2 tsp. soda	

Cream butter and sugars together. Blend in egg, peanut butter, soda, salt, and vanilla. Stir in flour and oatmeal; mix well. Spread in greased 13 x 9 inch pan. Bake at 350° for 25 minutes. Remove from oven, sprinkle chocolate chips over top. Let stand for 5 minutes until chips soften; spread chocolate evenly over surface.

TOPPING:

1/2 cup powdered sugar, 1/4 cup peanut butter and 3 tablespoons milk. Combine ingredients, drizzle over chocolate. Cool, cut into bars. Makes 3 dozen.

PINEAPPLE NUT COOKIES

Roberta Simmons

1 c. shortening	1 sm. can crushed pineapple,
1 c. brown sugar	drained
1 c. white sugar	1 tsp. soda
2 eggs	4 c. flour
1 tsp. vanilla	

Cream shortening and sugars together. Sift flour and soda. Add eggs, vanilla, pineapple and sifted flour and soda to mixture. Bake on greased cookie sheet 10 to 12 minutes in 350° oven. Cool and frost with following: Heat 2 tablespoons butter until golden brown. Beat in 2 cups powdered sugar and 1/4 cup milk or cream.

To make your sugar cookies taste like the commercial variety, add 1/2 package of lemon pie filling with the dry ingredients of your recipe.

PINEAPPLE RAISIN DROPS

Pat Doyle

1/2 c. raisins	1 tsp. vanilla
3/4 c. crushed pineapple, not drained	2 c. sifted all-purpose flour
1 c. dark brown sugar, firmly packed	1 tsp. baking powder
1/2 c. soft margarine	1/2 tsp. soda
1 egg, unbeaten	1/2 tsp. salt
	1/2 c. chopped nuts

Mix raisins and pineapple; set aside. Combine sugar, oleo, egg, and vanilla in mixing bowl; beat until fluffy. Stir in pineapple and raisins. Sift flour with baking powder, soda and salt; add to above mixture and mix well. Stir in nuts. Drop soft dough by teaspoonful 2 inches apart on greased baking sheet. Bake at 375° F. for 12 to 15 minutes or until lightly browned. Makes 3 to 4 dozen delicately-flavored soft cookies.

POTATO CHIP COOKIES

Jeanne Anderson

1 1/2 c. sifted flour	1 c. crushed potato chips
1 c. butter	1 tsp. vanilla
1 c. powdered sugar	1/2 c. chopped nuts
1 egg yolk	

Cream butter and powdered sugar until fluffy. Add egg yolk and vanilla and beat again. Add potato chips, flour and nuts. Drop by teaspoon on greased cookie sheet. Bake at 350° for 15 minutes. While still warm, sprinkle with powdered sugar.

PUMPKIN COOKIES

Elizabeth Triplett

1 c. brown sugar	1 c. raw oatmeal
1 c. white sugar	1 tsp. soda
1 c. butter (I use oleo)	1/2 tsp. salt
1 egg	1 tsp. vanilla
1 can pumpkin	1 c. chocolate chips
2 c. flour	1 1/2 tsp. cinnamon

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PUMPKIN COOKIES (Continued)

Cream the sugars and butter well. Add the egg and pumpkin. Add the soda, salt and cinnamon to the flour and stir into the batter. Add oatmeal and vanilla and chips last. Bake at 350° to desired doneness. I have also used butterscotch chips instead of chocolate, and liked the flavor.

GRANDMA OLESON'S RAISIN COOKIES

Joe Gordon

1 1/2 c. raisins	1 c. oleo
1 1/2 c. water	1 1/2 c. sugar
3 eggs	1/2 tsp. salt
3 c. flour	1 tsp. vanilla
1 1/2 tsp. baking powder	1 tsp. soda
1 tsp. cinnamon	

Boil until all water is used up (raisins and water). Mix all ingredients together. Chill dough. Roll into ball size of walnut. Put in pan to bake, 350° until brown.

RAISIN FILLED COOKIES

Roberta Simmons

4 c. brown sugar	8 c. flour
2 c. shortening	2 tsp. soda
6 eggs	1 tsp. vanilla

Cream the sugar and shortening together. Beat eggs, add to the mixture. Next, add flour and soda. Roll out thin and cut into rounds. Put filling on one cookie, then top with another and press down edges. Bake at 350° for 12 to 15 minutes.

FILLING:

2 c. brown sugar	2 c. raisins
2 c. water	2 T. flour

Grind the raisins. Mix this all together and boil until thick and clear. Add nuts if desired.

POOF COOKIES

Pam Scott

Cream:

1 c. oleo
1 c. salad oil

1 c. brown sugar
1 c. white sugar

Add:

1 egg
2 tsp. vanilla
1 tsp. salt

1 tsp. soda
1 tsp. cream of tartar
3 1/2 c. flour

Remove from mixer and add:

1 c. Rice Krispies
1 c. oatmeal

1 c. chocolate chips
1 c. nuts

Dough will be stiff. Drop by teaspoon and flatten, if desired.
Yield: 8 to 9 dozen. Bake 350°, 10 to 12 minutes.

SNICKERDOODLES

Marsha Myers

1 c. shortening
1 1/2 c. sugar
2 eggs
2 3/4 c. sifted flour
2 tsp. cream of tartar

1 tsp. soda
1/4 tsp. salt
2 T. sugar
2 tsp. cinnamon
1/2 tsp. nutmeg

Mix shortening, sugar, and eggs thoroughly. Sift dry ingredients (except sugar and cinnamon) together, and stir into sugar, egg mix. Roll into balls the size of small walnuts. Roll in mixture of cinnamon and sugar. Place 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes or until lightly browned, but still soft. Makes about 5 dozen (2 inch) cookies.

SNOW CAPS COOKIES

Katy Lee

4 sq. baking chocolate
1/2 c. butter or margarine
2 c. sugar
4 eggs
2 c. flour

2 tsp. baking powder
1/4 tsp. salt
1 tsp. vanilla
Powdered sugar

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SNOW CAPS COOKIES (Continued)

In heavy pan over low heat, melt chocolate and butter. Cool a bit. Add sugar. Beat eggs, add a little at a time, beating after each addition. Sift flour, baking powder and salt. Add chocolate, butter and egg mixture. Add vanilla. Mix until dough forms. Chill dough 2 to 3 hours. Form dough into balls, 1 inch in diameter, and roll in powdered sugar. Place on oiled cookie sheet (leave enough room for cookies to ease into cookie shape). Bake 10 to 12 minutes at 350° F. DO NOT overbake! Yield: 4 dozen.

SUGAR COOKIES

Agda Alt

1 c. vegetable oil	2 tsp. vanilla
1 c. margarine	4 1/2 c. flour
1 c. powdered sugar	1/2 tsp. salt
1 c. sugar	1 tsp. soda
2 eggs, beaten slightly	1 tsp. cream of tartar

Cream oil, margarine, powdered sugar and sugar. Add eggs, vanilla. Sift flour, salt, soda, and cream of tartar together. Mix well. Chill dough. Make into balls. Roll in sugar. Press with a fork. Bake at 350° for 10 to 15 minutes. Do not get too brown. These cookies are quite crisp and delicious.

RICH SUGAR COOKIES

Mary Jean Brown

1 c. shortening	1 tsp. soda
1 c. sugar	1 tsp. salt
2 eggs	2 T. milk
2 1/2 c. flour	1 tsp. vanilla
2 tsp. cream of tartar	1 tsp. lemon extract

Mix together shortening, sugar and eggs. Mix milk, vanilla, lemon extract together and stir in. Sift dry ingredients and stir in. Chill dough. Make balls the size of large walnuts. Place on greased cookie sheet 2 inches apart. Flatten slightly with glass dipped in sugar. Should be 1/2 inch thick. Bake 375° until slightly brown. Don't over bake.

SUGAR COOKIES

Rita E Jensen

2 sticks oleo	1 tsp. vanilla
2 c. sugar	5 c. flour
2 eggs	2 tsp. cream of tartar
1 c. salad oil	2 tsp. soda
1 pinch salt	

Cream oleo and sugar, then add eggs, salad oil, salt and vanilla. In another bowl combine flour, cream of tartar and soda. Mix with sugar mixture. Roll into balls, then roll in granulated sugar. Place on greased cookie sheet, press each cookie down with a fork. Bake at 350° for 10 minutes.

SUGAR COOKIES

Denise Peterson (Sharon Ingle)

1/2 c. shortening	3 c. flour
1/2 c. butter	1 tsp. baking soda
1 c. sugar	1 tsp. cream of tartar
3 eggs	1/4 tsp. salt
1 tsp. vanilla	

Cream all soft ingredients. Mix all dry ingredients. Then combine both sets. Refrigerate for at least 3 to 4 hours. (Can be overnight.) Roll it out, cut it into shapes, or roll it in balls. Leave bowl in refrigerator and pull out what you need to fill trays as you go. Bake at 350°, for 8 to 10 minutes. Cookies stay white on top, check bottom when it's light brown, it's done.

SOUR CREAM COOKIES

Jean Riggle

2 c. sugar	1 tsp. soda
1 c. shortening	3 eggs
1 c. sour cream	1 tsp. salt
5 c. flour	1/2 c. nuts
3 tsp. baking powder	1 c. coconut

Cream sugar and shortening. Add eggs and cream alternately with sifted dry ingredients. Add nuts and coconut. Blend well.

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SOUR CREAM COOKIES (Continued)

Drop by spoonful on greased baking sheet. Press with the bottom of glass dipped in sugar. Bake 350° until brown.

SUGAR COOKIES

Sharon Rosenberg

1 c. sugar	4 1/2 c. sifted flour
1 c. powdered sugar	1 tsp. baking soda
1 c. margarine	1 tsp. vanilla
1 c. salad oil	1/4 tsp. salt
2 eggs	

Mix together the sugars, margarine, and salad oil mixture. Add the egg, flour, etc., mixture. Make into balls. Roll in sugar and place on cookie sheet and then flatten with a glass dipped in sugar. Bake 10 to 12 minutes at 350°.

LIGHT AS A FEATHER SUGAR COOKIES

Genevieve Slocum

1 c. shortening	2 tsp. vanilla
1 c. margarine	4 c. flour
1 c. powdered sugar	1/2 tsp. salt
1 c. sugar	1 tsp. soda
2 eggs, beaten slightly	1 tsp. cream of tartar

Cream shortening, margarine, powdered sugar and sugar. Add eggs, vanilla. Sift flour, salt, soda and cream of tartar together. Mix well, chill dough. Make into balls. Roll in sugar. Press with a fork. Bake at 350°, 10 to 15 minutes. Do not get too brown.

When rolling cooky dough, sprinkle board with powdered sugar instead of flour. Too much flour makes the dough heavy. When freezing cookies with a frosting, place them in freezer unwrapped for about 2 hours; wrap without worrying about them sticking together.

WHIPPERSNAPPERS

Ruth Lininger

Blend:

1 box cake mix	4 1/2 oz. Cool Whip
(any flavor may be used)	2 eggs

Mix ingredients, chill, roll into balls, dip in powdered sugar. Spray pan and bake at 350°, 12 to 15 minutes. (Almond flavor may be added to white cake mix.)

WHOOPIE PIES

Patricia Doyle

1/2 c. soft shortening	5 T. cocoa
1 c. sugar	1 tsp. soda
2 egg yolks	1 tsp. baking powder
1 c. milk	1/2 tsp. salt
2 c. flour	1/2 tsp. vanilla

FILLING:

2 egg whites	1/4 tsp. salt
2 c. confectioners' sugar	1/2 c. shortening
1 tsp. vanilla	

Sift dry ingredients together. Add rest of ingredients and mix until smooth and well blended. Drop by teaspoon on ungreased cookie sheet. Bake 10 to 12 minutes in 375° oven until set; but not crisp. When cool, put together sandwich style with filling. For the filling, just mix all ingredients together until smooth.

ZUCCHINI COOKIES

Margaret Probasco

3/4 c. oleo	1 tsp. baking powder
1 1/2 c. brown sugar	1 tsp. salt
1 egg	2 c. quick cooking oatmeal
1 tsp. lemon juice	1 c. oat flake cereal
3 c. grated zucchini	(any kind)
1/2 c. butterscotch chips	1/2 c. chocolate chips
3 1/2 c. flour	

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ZUCCHINI COOKIES (Continued)

Cream shortening and sugar, add egg, lemon juice, and zucchini. Stir in flour, soda, and salt. Add cereals, mix. Stir in chips. Dough will be sticky. Drop by spoonfuls on greased cookie sheet. Flatten with glass. Bake at 350° for 12 to 15 minutes. Cool on rack. Yield: about 100 cookies.

BARS

GERMAN APPLE BARS

Sue Meade

3 eggs	1 tsp. soda
1 c. oil	1 tsp. cinnamon
2 c. sugar	Dash salt
Vanilla	3 c. chopped apples
2 1/2 c. flour	

Beat eggs. Add oil, sugar and vanilla. Add flour, soda, cinnamon and salt. Stir in apples. Bake in jelly roll pan, 350°, 20 to 25 minutes.

CREAM CHEESE FROSTING:

3 oz. cream cheese	1 tsp. vanilla
1/3 c. margarine	2 c. powdered sugar
1 tsp. milk	

Mix all together and beat until smooth.

APPLESAUCE BARS

Roberta Simmons

1/2 c. shortening	2 tsp. baking soda
1 c. sugar	1 tsp. cinnamon
1 egg	1/2 tsp. cloves
1 c. dates, cut fine	1 tsp. vanilla
1 c. nutmeats	2 c. flour
1 1/2 c. applesauce	

Mix in order given. Bake on greased jelly roll pan. Bake at 350°, 20 minutes.

SNOWY GLAZED APPLE SQUARES

Jean Riggle

2 1/2 c. flour	8 med. size tart apples, pared
1/2 tsp. salt	sliced (5 c.)
1 c. shortening	1 c. sugar
2 eggs, separated	1 1/2 tsp. cinnamon
Milk	Glaze
1 1/2 c. crushed cornflakes	

Combine flour and salt in bowl. Cut in shortening. In a measuring cup, beat egg yolks with enough milk to make 2/3 cup. Add to mixture, toss lightly.

Divide dough almost in half. Roll larger portion to fit a 15 x 9 inch jelly roll pan. Sprinkle with cornflakes. Spread apples over flakes. Combine sugar and cinnamon. Sprinkle over apples. Roll out remaining dough. Place on top; seal edges.

Beat whites until foamy; spread on top crust. Bake at 350° for 1 hour, cool slightly. Spread with glaze.

GLAZE:

Combine 1 1/4 cups sifted confectioners' sugar, 3 tablespoons water and 1/2 teaspoon vanilla.

BANANA BARS

Agda Alt

1/2 c. butter	1 tsp. vanilla
1 1/2 c. sugar	2 c. flour
2 eggs	1/2 tsp. salt
3/4 c. sour cream or buttermilk	1 tsp. soda
3 med. ripe mashed bananas	1 c. chopped nuts

Cream butter and sugar together. Add eggs, sour cream or buttermilk. Add bananas, vanilla, flour, salt, and soda. Mix well. Add nuts. Bake in greased large jelly roll pan (large cookie sheet) at 375° for 30 minutes. Frost thinly with powdered sugar icing. These will freeze beautifully.

BANANA BARS

Connie Bryant

1/2 c. margarine
 2 eggs
 1 c. mashed bananas
 2 c. flour
 1 tsp. soda

1 1/2 c. sugar
 3/4 c. milk
 1/2 tsp. vanilla
 1/4 tsp. salt
 Nuts and frosting

Cream margarine and sugar. Add eggs, milk, banana, and soda. Bake in a greased cake pan at 350° for 30 minutes. Frost and sprinkle with nuts.

BROWNIES

Judy Gritton Cwiertnia

2 1/2 oz. pkg. Pillsbury
 fudge brownie mix
 20 caramels

3 T. milk
 1/2 c. semi-sweet chocolate
 chips
 1/2 c. chopped pecans

Bake mix according to directions on box. In small saucepan over low heat, melt 20 caramels with 3 tablespoons milk, stir until smooth. Immediately after removing brownies from oven, sprinkle with 1/2 cup chocolate chips and 1/2 cup pecans, chopped. Drizzle with caramel. Cool completely before cutting.

EDNA MAHAN'S FAVORITE BROWNIES

Mary Fuhrmeister

2 c. sugar
 1 c. shortening
 2 eggs
 1 1/2 c. flour
 1/2 tsp. salt

3 heaping T. cocoa
 1 tsp. baking powder
 1 tsp. vanilla
 1/2 c. hot water
 1 c. nuts, if desired

Cream together sugar and shortening. Add eggs and beat well. Blend in flour, salt, cocoa, and baking powder. Add vanilla, hot water and nuts; beat till well blended. Turn into greased large cake pan and bake at 350°, about 30 minutes. Frost if desired.

HOME SHOW BROWNIES

Patricia Doyle

1 c. butter	1 1/2 c. flour
1/3 c. cocoa	1/2 c. nuts
2 c. sugar	2 tsp. vanilla
4 eggs	10 oz. pkg. marshmallows

Put first 3 ingredients in bowl and mix well. Add rest of ingredients except marshmallows and mix well. Put in greased 13 x 9 x 2 inch rectangular pan. Bake 20 to 25 minutes at 350°. Sprinkle marshmallows on top and bake 7 minutes more.

The Home Show gets the credit for any additional inches added to the hips.

PAULA'S BROWNIES

Katy Lee

3/4 c. oleo	1/2 c. milk
1 1/3 c. flour	3/4 c. cocoa
1/4 tsp. salt	1 c. nuts, chopped
2 c. sugar	1 tsp. vanilla
4 well beaten eggs	

Cream sugar, oleo, and add eggs. Combine with flour, salt, and cocoa. Add milk, nuts and vanilla. Mix well. Grease and flour shallow pan. Bake at 325° F. for 25 to 30 minutes. Use a 9 x 13 inch pan for thicker brownies and bake a few minutes longer.

DISAPPEARING MARSHMALLOW BROWNIES

Roberta Simmons

1/2 c. butterscotch pieces	1/2 tsp. vanilla
1/4 c. oleo	1 egg
3/4 c. flour	1 c. miniature marshmallows
1/3 c. brown sugar	1/2 c. chocolate chips
1 tsp. baking powder	1 c. nuts
1/4 tsp. salt	

Melt butterscotch pieces and oleo in 3 quart pan over medium heat. Cool until lukewarm and then add next 6 ingredients and mix well.

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DISAPPEARING MARSHMALLOW BROWNIES (Continued)

Now fold into mixture marshmallows, chocolate chips and nuts in about 5 strokes. Spread in 9 inch square pan (greased) and bake at 350° for 20 to 25 minutes. Do not over bake. Center will be jiggly but will firm when cool.

BUTTERFINGER BARS

Velda White

2 sticks softened margarine	1/2 tsp. salt
1 c. brown sugar	6 oz. chocolate chips
1/2 c. white sugar	3/4 c. peanut butter
4 c. quick cook oatmeal	

Mix margarine, sugars, oatmeal and salt. Press into bottom of 8 x 8 inch pan. Bake 350° for 12 minutes. Cool. Melt chips. Stir in peanut butter. Spread over bottom layer. Refrigerate.

BUTTERSCOTCHIES

Connie Bryant

1 1/2 c. flour	1 1/2 c. brown sugar
2 tsp. baking powder	2 eggs
1/2 tsp. salt	1 1/2 tsp. vanilla
1/2 c. butter	1/2 c. chopped walnuts

Melt butter in saucepan. Remove from heat. Add sugar and mix. Add eggs and vanilla. Beat well. Stir in dry ingredients and walnuts. Spread in a 9 x 13 inch pan. Bake at 350° for 25 to 30 minutes. Top with chocolate glaze: 1 (6 ounce) package semi-sweet chocolate pieces. Spread on immediately after removing from oven. Let set 2 minutes and spread. Or top with orange frosting: 2 teaspoons butter, 1 1/2 cups powdered sugar, 2 tablespoons milk, and 1 teaspoon grated orange rind. Cream butter and sugar until light. Add milk, stir in rind and spread on cooled bars.

Baking powder will remove tea or coffee stains from china pots or cups.

CARAMEL PECAN DREAM BARS

Connie Bryant

BASE:

1 pkg. Pillsbury Plus cake mix	1/3 c. margarine
	1 egg

FILLING:

1 (4 oz.) sweetened condensed milk	1 c. chopped pecans
1 egg	1/2 c. Heath bits or brickle baking chips
1 tsp. vanilla	

Combine base ingredients and mix until crumbly. Press into a 9 x 13 inch pan. Beat filling and pour over base. Bake at 350° for 25 to 35 minutes. Center will be loose, but will set upon cooling.

CARAMEL LAYER CHOCOLATE SQUARES

Kay Mohling

14 oz. pkg. (about 50) light caramels	1/3 c. evaporated milk
1/3 c. evaporated milk	1 c. chopped nuts
1 pkg. Pillsbury German chocolate cake mix	1 c. (6 oz. pkg.) semi-sweet chocolate pieces (chocolate chips)
3/4 c. butter or margarine, melted	

Combine and melt 1/3 cup evaporated milk and caramels. Set aside. Generously grease and lightly flour 13 x 9 inch baking pan. In large mixing bowl, combine dry cake mix, butter, 1/3 cup evaporated milk and nuts. By hand stir until dough holds together. Press 1/2 of dough into prepared pan; reserve remaining dough for topping. Bake at 350° for 6 minutes. Sprinkle chocolate pieces over baked crust. Spread caramel mixture over chocolate pieces. Crumble reserved dough over caramel mixture. Return to oven and bake for 15 to 18 minutes. Cool slightly; refrigerate about 30 minutes to set caramel layer. Cut into bars.

CARAMEL SQUARES

Gloria Sytsma

1 (14 oz.) pkg. vanilla
caramels
1/4 c. water
6 c. Kix cereal

1 c. nuts (optional)
1 (12 oz.) pkg. chocolate
chips
1 tsp. shortening

Butter 13 x 9 x 2 inch pan. Heat candies and water in 3 quart saucepan over low heat, stirring frequently until smooth. Stir in cereal and nuts until coated. Press in pan. Heat chocolate chips and shortening over low heat. Stir constantly until melted and smooth. Spread over mixture in pan. Refrigerate until chocolate is firm.

CHOCOLATE CHIP YUMMIES

Curtis Heumphreus

2 c. graham cracker crumbs
1 can sweetened condensed
milk

1 sm. pkg. chocolate chips
1 tsp. vanilla
Nuts (optional)

Mix all above ingredients together. Bake in 8 x 8 inch pan at 350° for 25 to 30 minutes. Cool and cut into bars.

CRUNCHY CANDY SQUARES

Grandma Evans (Sharon Ingle)

3 c. cornflakes
3 c. rice cereal
1 c. peanuts
1 c. sugar

1 c. thin cream
1 c. dark syrup
1/4 tsp. salt
1 tsp. vanilla

Mix in large pan cornflakes, rice cereal and peanuts. Boil sugar, thin cream, syrup and salt together to soft ball stage. Remove from fire and add vanilla. Pour over first mixture. Mix well and spread in buttered large pan; press down with head of spoon.

VARIATION: Add 1/2 cup cocoa or some coconut.

DREAM BARS

Jill Espinoza

PART I:

Combine:

1 c. flour

1/2 c. butter or margarine

1/2 c. brown sugar

When well combined, pat this mixture into bottom of small glass pan, so it's 1/2 to 3/4 inch thick. Bake at 325° about 20 minutes.

PART II:

Combine:

2 T. flour

1/2 c. chopped nuts

1 c. brown sugar

1 tsp. baking powder

1 c. shredded coconut

2 beaten eggs

Mix these ingredients, add beaten eggs last, spread on top of baked Part I. Bake again at 350° for 25 minutes.

FRUIT COCKTAIL BARS

Yvonne Day

2 eggs

1 tsp. salt

1 1/2 c. sugar

1 tsp. vanilla

1 tsp. baking soda

1 1/3 c. coconut

2 1/2 c. flour

1/2 c. nuts

1 c. drained fruit cocktail

With mixer beat eggs and sugar. Stir in soda, flour, fruit cocktail, salt, and vanilla. No need to sift dry items. Pour onto greased cookie sheet. Sprinkle 1 1/3 cups coconut and 1/2 cup nuts on top. Bake 350° for 30 to 35 minutes.

FROSTING:

Boil 1/2 cup butter, 3/4 cup sugar, and 1/4 cup evaporated milk, for 2 minutes and pour over warm bars. Cool before cutting.

Use cookie sheet with sides.

To cut a fresh cake, use a wet knife.

LEMON ANGEL FOOD BARS**Ruth Lininger**

1 can lemon pie filling 1 box angel food cake mix

Carefully fold together. Bake in greased and floured 11 x 15 inch pan at 350° for 15 to 20 minutes. Sprinkle with powdered sugar or frost with lemon flavored frosting.

OATMEAL CHOCOLATE BARS**Connie Bryant**

1 1/2 c. brown sugar	1 tsp. baking soda
3/4 c. white sugar	1 tsp. salt
1 c. shortening	1 1/2 tsp. cinnamon
3 eggs	3/4 c. milk
1 tsp. vanilla	4 c. oatmeal
2 1/4 c. flour	12 oz. semi-sweet chips

Mix all together. Bake in a 9 x 13 inch pan at 350° for 50 minutes.

ORANGE NUT BARS**Elizabeth Triplett**

3 eggs	1 tsp. baking powder
1 (6 oz.) can orange concentrate, thawed, undiluted	1/4 tsp. salt
1 c. sugar	1 tsp. vanilla
2 c. graham cracker crumbs	1 c. chopped dates
	1 c. chopped nuts

The eggs and concentrate are beaten together. Stir in the sugar and crumbs, and blend in all other ingredients. Turn into a greased 9 x 9 inch pan. Bake at 350° for 50 minutes, or until a cake tester comes out clean. Cool and cut into bars.

To keep ice cubes from sticking to the bottom of the container after they've once been removed, put some foil in bottom of container.

SALTED PEANUT CHEWS

Sharon Ingle

1 pkg. yellow cake mix	2/3 c. corn syrup
1/2 c. margarine, softened	2 tsp. vanilla
1 egg	12 oz. butterscotch chips
3 c. miniature marshmallows	2 c. Rice Krispies
2 c. salted nuts	

Mix yellow cake mix, margarine, and egg. Press into 9 x 13 inch pan. Bake at 350° for 12 to 18 minutes or golden brown. Top with marshmallows and return to oven for 1 to 2 minutes. Cool. In large saucepan, heat corn syrup, margarine, vanilla, and chips; just until chips are melted. Stir constantly. Remove from heat; add cereal and nuts. Immediately spoon on top of marshmallows, spread and cover. Chill. Cut into bars. Store covered. Excellent!

PEBBLE TOP CHOCOLATE BARS

Roberta Simmons

1 1/2 c. flake coconut	1 egg
2 T. oleo or butter, melted	1 tsp. vanilla
2 T. sugar	2 T. milk
1/4 c. graham cracker crumbs	1 c. flour
1/2 c. soft oleo	1/2 tsp. salt
1/4 c. brown sugar	1/2 tsp. baking powder
1/2 c. white sugar	1/2 pkg. (6 oz.) chocolate chips
	1/2 c. nutmeats

Combine first 4 ingredients and put in 9 inch square pan. Mix next 9 ingredients with mixer at medium speed until smooth. Stir in chocolate chips and nuts. Spoon over base. Bake 350° for 40 minutes.

PUMPKIN BARS

Penny Coleman

4 eggs, beaten	2 tsp. cinnamon
1 c. salad oil	1 tsp. soda
2 c. sugar	2 tsp. baking powder
2 c. pumpkin	2 c. flour
1/2 tsp. salt	1 c. nuts

Continued Next Page

PUMPKIN BARS (Continued)

Mix eggs, sugar, oil, pumpkin, add spices and flour. Mix well, then add nuts. Pour into greased jelly roll pan. 25 minutes at 350°.

FROSTING:

Combine 3 ounces cream cheese with 6 tablespoons butter. Add 1 3/4 cups powdered sugar, 1 teaspoon vanilla, and 1 table-spoon milk. Spread on bars while they are still barely warm.

PUMPKIN BARS**LuAnn Pearce**

2 c. flour	1 c. quick oatmeal
1 tsp. baking soda	1 tsp. cinnamon
1/2 tsp. salt	1 c. brown sugar
1 c. white sugar	1 egg
1 tsp. vanilla	1 c. pumpkin
1 c. margarine, soften	1 c. chocolate chips

Mix together and drop by spoon on greased cookie sheet. Bake 350° for 20 minutes. Makes 2 to 2 1/2 dozen.

PUMPKIN BARS WITH CREAM CHEESE FROSTING**Kris Flewelling**

4 beaten eggs	1 tsp. baking powder
1 c. salad oil	2 c. flour
2 c. sugar	3 oz. cream cheese, softened
1 c. pumpkin	6 T. butter or margarine
1/2 tsp. salt	3/4 lb. powdered sugar
2 tsp. cinnamon	1 tsp. vanilla
1 tsp. baking soda	1 tsp. milk

Cream together eggs, salad oil, sugar, pumpkin and salt. Add cinnamon, soda, baking powder and flour. Pour into jelly roll pan and bake at 350° for 20 to 25 minutes. Beat together remaining ingredients and spread on warm bars.

RAISIN BARS

Ruth Lininger

1 can raisin pie filling	1/4 c. oil
2 eggs	1 box spice cake mix

Mix together all ingredients. Pour into a greased cookie sheet. Bake at 350° about 30 minutes. Frost with powdered sugar frosting. Good with a little cinnamon sprinkled in frosting.

RHUBARB DREAM BARS

Joanne Brant

2 c. flour	1/2 c. flour
3/4 c. powdered sugar	1/2 tsp. salt
1 c. oleo	Dash nutmeg (1/8 tsp.)
4 eggs	4 c. diced rhubarb
1 1/2 c. sugar	

Mix the first three ingredients and bake 15 minutes in a jelly roll pan, 350°.

For the topping - blend eggs, sugar, flour, salt and nutmeg, then fold in the rhubarb. Spread over the crust and bake 40 to 45 minutes, until lightly brown.

GERMAN RHUBARB SQUARES

Marsha Myers

CRUST:

1 c. flour	1/3 c. butter or oleo
1/3 c. powdered sugar	

FILLING:

1 1/4 c. sugar	2 eggs
1/4 c. flour	3 c. rhubarb, chopped
1/2 tsp. salt	

Combine crust ingredients and cut in butter until crumbly. Press into 9 inch square pan. Bake at 350° for 15 minutes.

Combine and blend filling ingredients. Pour over crust and sprinkle with topping.

Continued Next Page

GERMAN RHUBARB SQUARES (Continued)

TOPPING:

3/4 c. flour	1/3 c. butter or oleo
1/2 c. sugar	1/2 c. sunflower seeds
1/4 tsp. cinnamon	

Combine topping ingredients until crumbly. Sprinkle over filling. Bake at 350°, 45 to 55 minutes.

SEVEN LAYER COOKIES

Lorraine Martus

1/2 c. margarine	1 (16 oz.) pkg. chocolate chips
1 1/2 c. graham cracker crumbs	1 (3 1/2 oz.) can flaked coconut (1 1/2 c.)
1 (14 oz.) can sweetened condensed milk	1 c. chopped nuts
	1/2 c. raisins (optional)

Preheat oven to 350°. In 13 x 9 inch pan, melt margarine in oven. Sprinkle crumbs over margarine, pour condensed milk evenly over crumbs. Top evenly with remaining ingredients, press down firmly. Bake 25 to 30 minutes until lightly browned. Cool. Chill thoroughly if desired.

SYMPHONY BARS

Lynda Rupp

1 c. butter	2 oz. melted semi-sweet chocolate
2 c. sugar	5 T. flour
4 eggs	1 c. milk
3 tsp. vanilla	1 c. butter
2 c. flour	1 c. sugar
1/2 tsp. salt	2 tsp. vanilla

Cream butter. Gradually add sugar and beat until fluffy. Beat in eggs and vanilla. Gradually add flour and salt to mixture. Divide dough in half. Pour melted chocolate into 1/2 and mix well. Spread white half in 9 x 13 inch pan and spread chocolate half on top. Bake at 350° (325° glass) for 30 minutes. Cool in pan. In saucepan, slowly blend flour and milk, cook over low heat, stir till paste thickens. Cream butter, sugar, vanilla in small bowl. Add paste and beat at high speed 5 minutes. Spread on bars.

CANDIES

ALMOND BARK CANDY

Bonnie Peterson (Sharon Ingle)

2 lbs. almond bark
 1/2 c. chunky peanut butter
 2 c. miniature marshmallows

2 c. roasted peanuts
 3 c. Rice Krispies

Melt almond bark in a 200° oven, then add the peanut butter and stir until well blended. Then add peanuts, marshmallows and Rice Krispies. Drop by teaspoon onto wax paper. Let cool.

CHOCOLATE TRUFFLES

Sylvia Riggle

1 lb. semi-sweet chocolate
 6 egg yolks
 1/2 lb. butter at room
 temperature
 6 T. dark rum or other liquor

3/4 c. powdered cocoa or
 3/4 c. powdered sugar or
 equal amounts of each to
 total 3/4 c. (mix well)

Preheat oven to 200°. Put chocolate in oven-proof bowl and place in warm oven. (Turn off heat. Do not use microwave.) Remove from oven when chocolate has just softened.

Immediately beat in egg yolks, butter and liquor with wire whisk until mixture is thickened and workable. Chill thoroughly. Scoop out about 1 teaspoon of mixture. With rubber spatula push off spoon onto waxed paper. With fingers pinch together. Roll in cocoa, or powdered sugar, or sugar/cocoa mixture. Keep in refrigerator until ready to serve.

Alcohol content may be removed from liquor by heating it on stove top in small pan and touched with lit match. Allow to burn until flame dies.

A teaspoon of cornstarch will greatly improve texture and flavor of fudge.

CARAMELS**Gloria Sytsma**

2 c. sugar	1 tsp. vanilla
1 3/4 c. light corn syrup	1 c. nuts
1 c. butter	1 c. cream
1 c. cream	

Cook first four ingredients until mixture boils vigorously. Gradually add the second cup of cream, but do not permit the boiling to stop. Boil until a hard ball is formed in cold water, or 250° if using a candy thermometer. Remove from heat. Add nuts, vanilla. Pour quickly into buttered pan. Mark before mixture becomes cold.

QUICK ENGLISH TOFFEE**Marsha Myers**

1/2 c. chopped almonds	1/2 c. semi-sweet chocolate
1/2 c. (1 stick) butter	chips
1/2 c. firmly packed brown sugar	1/2 c. finely chopped English walnuts

Sprinkle chopped almonds in a buttered 9 inch pan. Melt butter in a heavy 1 1/2 quart saucepan. Add brown sugar. Cook over medium heat, stirring constantly to 290° F. (hard crack stage). Pour heated toffee mix over nuts and sprinkle with chocolate pieces. When melted, smooth over toffee and sprinkle with walnuts. Cool. When cool, break into bite sized pieces and store in airtight container.

MELT AWAYS**Karen Heumphreus**

1 pkg. finely ground graham crackers	2 1/3 c. powdered sugar
1 c. crunchy peanut butter	1 (6 oz.) pkg. chocolate chips
	2 sticks melted butter

Melt butter and add graham crackers, peanut butter and powdered sugar. Pour into greased 9 x 13 inch pan. Melt chocolate chips and pour over mixture. Let set at room temperature. Cut into squares.

MARSHMALLOW CREAM FUDGE

Jodi Fay

1 jar marshmallow creme	1/4 tsp. salt
(5 to 10 oz. jar)	12 oz. pkg. chocolate chips
1 1/2 c. sugar	1/2 c. chopped nuts
2/3 c. evaporated milk	1 tsp. vanilla
1/4 c. butter	

In medium saucepan, combine marshmallow creme, sugar, evaporated milk, butter and salt; bring to a full boil; stirring constantly over moderate heat. Remove from heat. Add chocolate chips; stir until chips melt and mixture is smooth. Stir in nuts and vanilla extract. Pour into aluminum foil-lined 8 inch square pan. Chill in refrigerator until firm (2 hours).

M & M'S A' LA BOWL

Sharon Ingle

1 lb. plain M & M's	A big bowl
1 lb. peanut M & M's	

Preparation: Tear open bag of M & M's. Sample M & M's for freshness. Pour M & M's into the big bowl.

Consumption: Scoop up a huge handful of M & M's and snarf down!

Calories: If you are concerned, you should not be eating M & M's in the first place!

PEANUT CLUSTERS

Barb Owens

2 lbs. white almond bark	11.5 oz. milk chocolate
12 oz. semi-sweet chocolate	36 oz. Spanish peanuts with red coats

Over low heat melt almond bark. Add semi-sweet and milk chocolate. When all is melted add peanuts and thoroughly coat. Put mixture by teaspoonful on pan and place in cool spot until set.

PEANUT BUTTER FUDGE

Maxine Ford

1 can condensed sweetened
milk

1 (12 oz.) pkg. peanut butter
chips
1 T. margarine

Grease a 9 x 9 inch pan. Stir milk, chips and margarine in heavy pan over low heat till chips and margarine melt and mixture is smooth. Pour immediately into pan and spread evenly. Chill till firm, about 2 hours. Score and cut.

PEANUT CRUNCH CLUSTERS

Agda Alt

1 (12 oz.) milk chocolate
chips
1/2 c. peanut butter (smooth
or crunchy)

2 c. chopped salted peanuts
(not the ones with skins on)

Melt chocolate chips and peanut butter in heavy pan. Stir in peanuts. Drop by teaspoon onto waxed paper. Chill and store in refrigerator. Makes about 40.

TING-A-LINGS

Grandma Evans (Sharon Ingle)

6 c. cornflakes
1 lb. sweet chocolate

2 sq. bitter chocolate
1 c. nutmeats

Melt chocolate in double boiler or set pan in pan of hot water; then pour over the cornflakes and nutmeats and mix until all cornflakes are covered. Then drop by spoonfuls on waxed paper and cool.

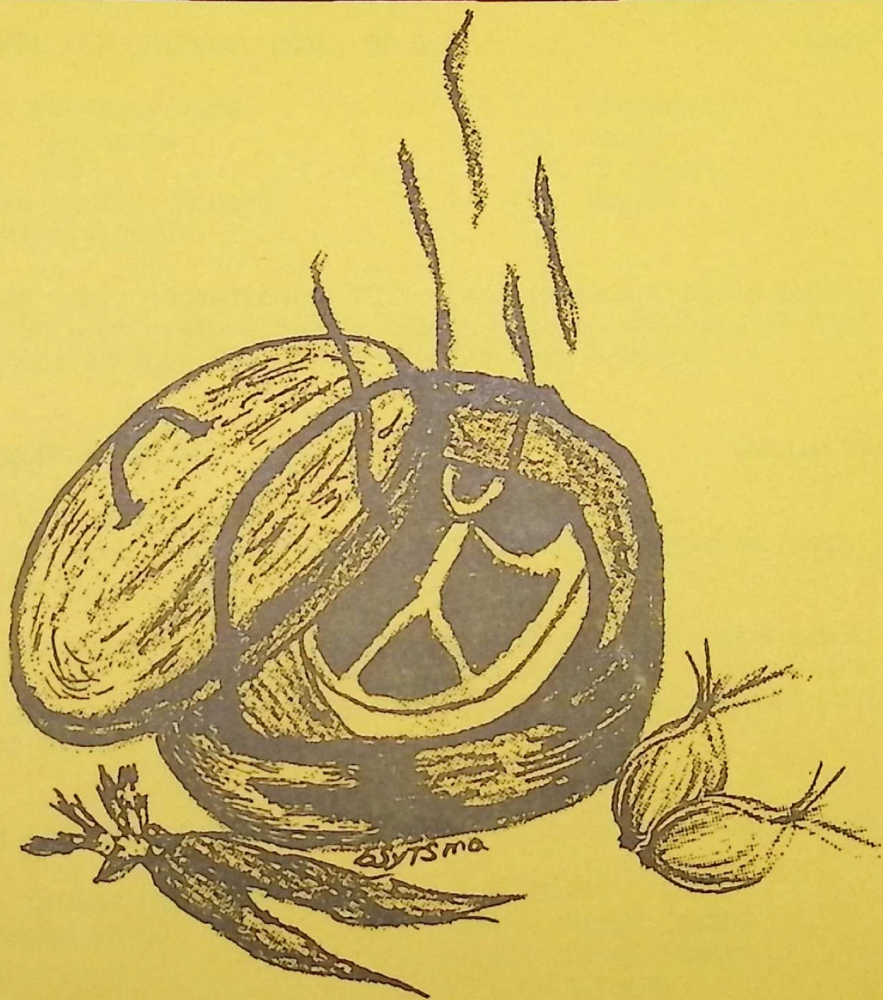
When making a number of cupcakes and need more pans, take cooky sheet and place fruit jar rings on it and place cupcake cups in ring. Cakes hold shape same as in cake pan.

SOUTHERN PRALINES

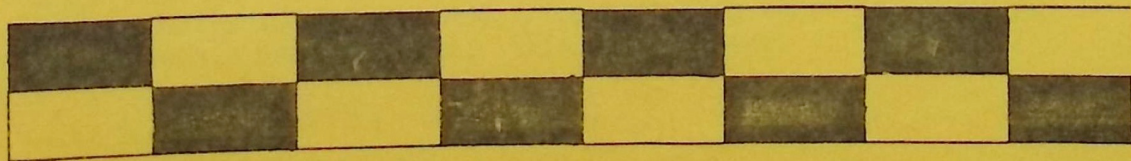
Sylvia Riggle

3 c. sugar	1/8 tsp. salt
3 T. white Karo syrup	1 tsp. soda
1 c. buttermilk	1 T. butter
2 or 3 c. chopped pecans	1 tsp. vanilla

Mix all ingredients except vanilla, butter and pecans in heavy pan (such as Dutch oven). Stir until dissolved while cooking over medium heat. Continue cooking to soft ball stage. Remove from heat. Add butter and vanilla. Beat by hand until smooth. Add chopped pecans. Drop onto waxed paper in size desired and allow to cool. Remove from waxed paper. Store in airtight container.



Meats



BEEF

MARINADE FOR CHICKEN, PORK, OR BEEF

Katy Lee

1/2 c. burgundy wine	1/2 tsp. oregano
1/4 c. soy sauce	1/2 tsp. basil
1/4 c. oil	1/4 tsp. marjoram
1 clove garlic, minced	1/4 tsp. pepper
1 T. wine vinegar	

Mix the above ingredients. Use to marinate and baste meat. You may also pour mixture over a cut-up chicken and bake at 400° F. for about an hour for delicious wine baked chicken.

A HAMBURGER RECIPE

Connie Bryant

1 lb. of hamburger	1 can mushrooms
2 to 4 slices crumbled day old bread	1 can mixed mushroom soup

Mix hamburger, bread and mushrooms. Shape into patties and brown. (Will burn easily so watch carefully.) Place in baking dish and pour mushroom soup over the top and bake until it is a golden brown.

SWEET AND SOUR MEATBALLS

Jeanne Anderson

1 lb. ground hamburger	1 T. oleo
1 chopped onion	1/4 c. bread crumbs
1 egg	1/4 c. brown sugar
1/2 tsp. salt	1/2 c. vinegar
1/2 tsp. paprika	

Mix meat, half of onion, egg, salt, bread crumbs, paprika. Shape into small balls. Brown remaining onion in oleo (350°). Add meatballs and brown. Add 1/4 cup boiling water to remaining ingredients. Bring to boil. Stir until thick.

SOUR CREAM MEATBALLS

Cindy Brown

- | | |
|--|-----------------------------|
| 2 lbs. ground beef | 1/3 c. flour |
| 1 (8 oz.) carton sour cream | 1 tsp. paprika |
| 1 (1 1/2 oz.) envelope
onion soup mix | 1/4 c. butter |
| 1 1/2 c. bread crumbs | 1 can cream of chicken soup |
| 1 egg, slightly beaten | 3/4 c. milk |
| | Noodles or rice |

Mix ground beef, sour cream, onion soup mix, bread crumbs and egg together in a large bowl. Form mixture into balls and roll in flour mixed with paprika. Heat butter in a large skillet and brown meatballs. Blend soup and milk together and pour over browned meatballs. Cover and simmer for 20 minutes. Serve over noodles or rice. Serves 6 to 8.

PORCUPINE MEATBALLS

Becky Sytsma

- | | |
|------------------------------------|-----------------------------|
| 1 lb. ground beef | Dash of pepper |
| 1/4 c. uncooked long grain
rice | 1 tsp. Worcestershire sauce |
| 1 slightly beaten egg | 2 T. chopped onion |
| 1 T. snipped parsley | 1 (10 3/4 oz.) tomato soup |
| 1/2 tsp. salt | 1/2 c. water |

Combine meat, rice, egg, parsley, onion, salt and pepper and 1/4 cup soup. Mix thoroughly; shape into about 20 balls. Place in skillet. Mix remaining soup, water, and sauce. Pour over meatballs. Bring to a boil. Reduce heat; cover and simmer 40 minutes, stirring often. 4 to 5 servings.

MEATBALLS

Susan Miller

- | | |
|--------------------------------|-------------------|
| 2 lbs. ground beef | 2 T. Heinz 57 |
| 1 egg | 1 can tomato soup |
| 1 c. of Quaker oats | 1/2 can of water |
| 1 pkg. Lipton beefy onion soup | |

Combine all the ingredients except tomato soup and water. Form into meatballs (large). Bake in oven (350°) until brown. Pour soup and water over meatballs. Cover, and bake 60 minutes at 350°.

MEATBALLS A' LA GRAPE**Trilly Jarrard****MEATBALLS:**

2 lbs. ground meat	1 clove garlic, crushed
2 c. bread crumbs	2 eggs, beaten
1 sm. onion, chopped	

SAUCE:

1 bottle chili sauce	Juice of 1 lemon
6 oz. grape jelly	

Mix all ingredients for meatballs. Simmer the sauce 5 minutes; add raw meatballs and simmer 1 hour. Transfer to chafing dish when serving buffet style or as guests help themselves.

AMISH MEAT LOAF**Katheryn Enfield**

1 1/2 lbs. ground beef	2 eggs
1 c. quick oatmeal	1 1/2 tsp. salt
1 c. grated carrots	1 to 1 1/2 tsp. Worcestershire sauce
1/3 c. chopped onion	1/4 tsp. pepper

Glaze on top before baking:

1/3 c. catsup	2 tsp. prepared mustard
2 T. brown sugar	

Spread over top. Bake 350° for 50 to 60 minutes.

PERFECT MEAT LOAF**Margaret Probasco**

2 lbs. hamburger	1 T. onion flakes
1 lb. ground pork	1/4 c. finely chopped celery
2 eggs	2 T. finely chopped green pepper
2 c. soft white bread crumbs	1/2 tsp. black pepper
1 can mushroom soup	1/4 tsp. salt (soup is salty)

Mix all ingredients. Shape into two large or three smaller loaves. Bake at 350° for about one hour.

NOODLE WITH BEEF AND MUSHROOM STIR-FRY

Suphanit Waradee

- | | |
|--|--|
| 2 T. soy sauce | 1 med. red bell pepper, cut into strips |
| 2 tsp. oil | 1 (6 oz.) jar Green Giant mushrooms, drained |
| 1 sm. garlic clove | 1 c. cold water |
| 1/8 tsp. ginger | 1 tsp. cornstarch |
| 1 lb. boneless beef (sirloin, trimmed, cut into thin strips) | 1 tsp. beef flavor instant bouillon |
| 2 tsp. oil | 1 tsp. salt if desired |
| 1 1/2 c. sm. fresh broccoli flowerets | 1/2 of a 1 lb. pkg. noodles, uncooked |
| 1 med. onion, cut into wedges | |

In medium bowl combine soy sauce, 1 tablespoon oil, garlic and ginger. Add beef strips and toss well to coat. Cover and marinate 30 to 40 minutes. In medium skillet heat 2 teaspoons oil, add beef, and broccoli. Stir-fry 2 minutes. Add onion and pepper and mushrooms.

Then combine water, cornstarch, beef flavor and salt. Add to mixture. Cook until thickened and translucent. Keep warm. Cook noodles according to package directions, drain. Add beef mixture and toss to mix. 4 to 6 servings.

SPEEDY BARBECUED CUBED STEAKS

Joanne Brant

- | | |
|---------------------------|---|
| 4 beef cubed steaks | 1/3 c. diced onion |
| 2 T. flour | 1/3 c. barbecue sauce |
| 3/4 tsp. salt | 1 c. beef broth (use beef bouillon cube or leftover beef broth of any kind) |
| 1/8 tsp. pepper | |
| 2 T. cooking oil | |
| 1/2 c. diced green pepper | |

Combine flour, salt and pepper, dredge steaks in this mixture and brown in the cooking oil in an electric skillet, three minutes on each side. Bring to boil the broth, barbecue sauce, onion and green pepper. Pour over steaks in skillet and let simmer for 15 minutes, covered.

STEAK ROLL-UPS WITH NOODLES

Sandy Miller

- | | |
|--|----------------------------|
| 1 1/2 lb. flank or round steak, boneless | 1 (6 oz.) can tomato paste |
| 3 T. unsalted butter | 1 c. chopped onion |
| 1/2 tsp. thyme | 1/4 tsp. pepper |
| 1/4 tsp. sage | 1/2 tsp. chili powder |
| 1/4 tsp. basil | 1 clove garlic, minced |
| 3 T. fat or oil | 1 (12 oz.) pkg. noodles |
| 1 (No. 2 1/2) can tomatoes, broken up | 1/4 c. chopped parsley |

Pound steak. Spread with butter; sprinkle with herbs. Roll as jelly roll. Tie with string. Brown in hot fat. Add tomatoes, paste, onion, pepper, chili powder, and garlic. Cover; simmer 1 1/2 hours.

Cook noodles. Drain. Add 1/2 parsley to noodles.

Remove string; slice steak roll. Arrange noodles on platter. Place steak on noodles; spoon sauce over. Garnish with remaining parsley.

QUICK AND EASY PEPPER STEAK

Barb Owens

- | | |
|------------------------|---|
| 1 1/2 lbs. round steak | 1 sm. green pepper, cut into 1 in. strips |
| 2 T. shortening | Sm. onion |
| 1 can tomato soup | Can of mushroom gravy |
| 1/2 c. water | |
| 1 tsp. lemon juice | |

Trim fat from steak and cut into strips. Brown in shortening. Pour off excess. Stir in soup, water, and lemon juice. Cover, cook over low heat for 30 minutes. Add pepper and onion. Cook 30 minutes more. Add 1 can mushroom gravy the last 15 minutes. Serve over rice.

If grease floats on top of gravy, add a pinch of baking powder and grease will disappear.

GREEN PEPPER STEAK

Faye Clinton

- | | |
|---|--|
| 1 lb. beef chuck or round,
fat trimmed | 1 c. red or green peppers, cut
into 1 in. sq. |
| 1/4 c. soy sauce | 2 stalks celery, thinly
sliced |
| 1 clove garlic | 1 T. cornstarch |
| 1/2 tsp. ground ginger | 1 c. water |
| 1/4 c. salad oil | 2 tomatoes, cut in wedges |
| 1 c. green onion, thinly sliced | |

1. With a very sharp knife cut beef across grain, into thin strips.
2. Combine soy sauce, garlic, ginger. Add beef. Toss and set aside while preparing ingredients (vegetables).
3. Heat oil in large frying pan or wok. Add beef and over high heat until browned. Taste meat. If it is not tender, cover and simmer over heat 30 to 40 minutes.
4. Turn heat up and add vegetables. Toss until vegetables are tender crisp, about 10 minutes.
5. Mix cornstarch with water. Add to pan, stir and cook until thickened. Add tomatoes and heat through. Makes 4 servings.

GREEN PEPPER STEAK OVER RICE

Suphanit Waradee

- | | |
|-------------------------|-----------------------|
| 2 c. sliced tender meat | 1 T. soy sauce |
| 1 c. sliced onion | 1 1/2 tsp. cornstarch |
| 2 big green peppers | 2 tsp. oil |
| 1/2 c. water | |

Skillet - add oil, onion. Stir, add meat and all. Cook, add green pepper, soy sauce, 1/2 cup water in cornstarch and stir all over until cooked. Over rice - you have rice all you need.

POOR MAN'S STEAK

Sharon Rosenberg

- | | |
|--------------------------|---|
| 1 lb. hamburger | Enough milk to make the meat
mixture the consistency of
meat loaf |
| 1 c. cracker crumbs | 1 can mushroom soup |
| Salt and pepper to taste | A little milk |

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POOR MAN'S STEAK (Continued)

Mix the ingredients together and then place in greased loaf pan and refrigerate overnight. Slice and brown. Place in baking dish and pour the mushroom soup over the meat. Bake one hour at 350°. Sometimes I serve this with leftover beef gravy or even canned beef gravy in place of the mushroom soup.

SALISBURY STEAK

Gloria Sytsma

1 lb. ground beef	1 tsp. salt
1/4 c. dry bread crumbs	2 tsp. onion
1 beaten egg	1/2 c. water
1/8 tsp. pepper	1 can cream of chicken soup

Combine all ingredients except soup and water. Form in ovals. Using small amount of butter brown on both sides. Mix soup and water. Pour over meat. Cook slowly in covered skillet for 25 minutes.

SALISBURY STEAK

Sue McConnell

1 can golden cream of mushroom soup	1/4 c. chopped onion
1/2 c. dried bread crumbs, finely ground	1 1/2 lbs. ground beef
	1 egg, slightly beaten
	Generous dash of pepper

Mix all ingredients using only 1/4 cup of soup. Shape into patties. Bake at 350° for 30 minutes. Drain off fat. Mix the rest of the soup with 1/2 can of water and pour over meat. Bake another 10 minutes.

Hint: Add another can of soup to make more gravy (dilute second can of soup with 1/3 can of water).

Rub grease 3 inches inside of kettle in which boiling macaroni or rice and it will not boil over.

SWISS STEAK**Mildred Cochran**

2 lbs. round steak, tenderized 1 c. mushroom soup

Cook steak in a cast iron skillet until nearly done, using cooking oil. Cover meat with undiluted soup. Simmer 1/2 hour, covered, at low heat. Serve.

BAR-B-QUE ROUND STEAK**Michele Stutzman**

3 to 3 1/2 lbs. round steak,
brown and cut into serving
pieces

SAUCE:

1/2 c. ketchup

1/2 c. water

1 (8 oz.) can tomato soup

4 T. Worcestershire sauce

4 T. brown sugar

1 med. diced onion

Salt and pepper

Pour sauce over browned round steak. Round casserole. 350° for 1 hour or until tender.

CHEF'S RECIPE FOR SHOULDER**Patricia Doyle**

Put shoulder to boil after first washing in cold water to remove excess smoke. When boiling rapidly, take from fire and change water. To this add 1/4 cup vinegar and 1/4 cup brown sugar and a few whole cloves.

EL PASO'S BEST BEEF BRISKET AND MARINADE**Sylvia Riggle**

4 T. Kitchen Bouquet

Finely chopped onion or

dehydrated onion to taste

Garlic salt or garlic powder

Salt

Pepper

Glug, glug of lemon juice

1/2 c. water

Have butcher remove every speck of fat that he can from a plain beef brisket.

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EL PASO'S BEST BEEF BRISKET AND MARINADE (Continued)

Lay a double thickness of heavy duty foil on a baking sheet. Foil should be long enough and wide enough to cover brisket entirely and loosely.

Lay brisket which has marinated several hours in above mixture on foil. Pour marinade over brisket. Bring long ends of foil together and roll. Bring side ends of foil together and roll. Repeat on other side. Brisket should be completely and loosely covered. Bake at 325°, 1/2 hour for each pound. Minimum baking time, 1 1/2 hours. Allow to stand 20 minutes before slicing. Best sliced very thin. Good hot or cold.

HINT: May be frozen in foil before baking. Just place foil wrapped frozen meat on baking sheet and bake. Add 45 minutes to total time to allow meat to thaw during baking.

My family loves this. We prefer brisket but a good pot roast works just fine, too.

PORK

BAKED PORK CHOPS

Jodi Fay

4 lean pork chops, 1 1/4 in.
thick
1/2 c. flour
Salt and pepper

2 T. butter
Mr. & Mrs. "T" Bloody Mary
mix to cover

Trim off all fat from pork chops. Put flour, salt and pepper into a plastic bag. Add pork chops and shake until well coated. Lightly brown chops in melted butter. Remove from pan and place chops closely together in shallow baking dish. Barely cover chops with Mr. & Mrs. "T" Bloody Mary mix. Cover baking dish with foil and bake for 45 minutes in moderate oven. Remove foil and cook 15 minutes longer. Serve chops with chopped parsley. Needs no extra seasoning.

When cooking wieners, add a few drops of milk to the water and the wieners won't break.

BARBECUED PORK CHOPS**Nola Callen**

6 pork chops	1 T. oleo
1/4 c. white sugar	1/2 c. chopped onions
Scant tsp. salt	1/4 c. catsup
1/4 tsp. pepper	1/4 c. vinegar
2 tsp. paprika	1 T. Worcestershire sauce

Brown chops in skillet. Place in baking dish. Blend other ingredients and pour over chops. Cover and bake in moderate oven 45 minutes at 375° F. Uncover and bake 15 minutes more. Serves 6.

INDIVIDUAL PORK CHOP SUPPERS**Jodi Fay**

8 pork chops, 1/2 in. thick	8 med. carrots, pared and sliced
1/2 tsp. salt	
1/8 tsp. pepper	8 med. onions, sliced
8 med. potatoes, pared, cut into 1/4 in. slices	Dill weed
	Butter

Season chops with salt and pepper. Place each chop on 18 inch length of foil. Arrange potatoes, carrots and onions around each chop. Sprinkle with dill weed lightly and put 2 pats of butter on each chop. Securely wrap each portion into a loose packet.

May grill over medium heat for 50 to 60 minutes or bake in oven for 45 to 60 minutes or until vegetables are tender. Makes 8 servings.

PORK CHOPS SUPREME**Margaret Probasco**

Pork chops

Sauerkraut

Trim fat from pork chops. Brown chops in a heavy skillet. When chops are browned, cover them with the sauerkraut. Put lid on skillet. Simmer for about 45 minutes. The sauerkraut makes the chops so tender you can cut them with a fork. Use about 1/2 cup kraut for each chop. This can be put in the oven if you prefer.

PORK SPARERIBS

Roberta Simmons

3 to 4 lbs. spareribs, cut up	1/2 tsp. chili powder
1 onion, thinly sliced	1 tsp. salt
1 c. catsup	1 1/2 c. water
1/3 c. Worcestershire sauce	2 lg. T. brown sugar

Salt ribs. Place in shallow roasting pan. Roast in very hot oven (450°) for 30 minutes. Drain excess fat from pan. Top each piece of meat with slice of onion. Combine remaining ingredients; bring to a boil, pour over ribs. Lower oven temperature to 350°. Bake until well done, about 1 1/2 hours. Baste ribs often. If sauce becomes too thick, add water. Serves 4.

GRILLED PORK TENDERLOIN

Susie Rupp

1 pork tenderloin	1 lb. bacon
Soy sauce	

Marinate tenderloin in about 1/2 to 3/4 inch soy sauce for 1 to 2 hours, turning occasionally. Using toothpicks, "pin" bacon on tenderloin from one end to the other. Grill over low heat (with coals pushed to each side, leaving a trench in the middle) for 1 hour, turning once. Cut into 1/2 to 3/4 inch chunks and serve. Serves 4 to 6.

PICKLED HAM

Judi Busche

1 lb. precooked ham, trimmed of fat and cut into 1/2 in. cubes	1 1/2 c. water 1 c. white vinegar 1/8 tsp. black pepper
1 sm. onion, sliced	

Combine all ingredients and refrigerate at least 24 hours before serving. This will keep several days in the refrigerator. Serves 4.

ORIENTAL PORK ROAST

Connie Bryant

1 tsp. salt	1 can mushroom soup
1/2 tsp. curry powder	3/4 c. water
1/2 c. water	1/2 c. long rice, uncooked
4 lb. roast	1/2 tsp. curry powder
1 can chow mein vegetables, drained	Salt and pepper

Rub salt and 1/2 teaspoon curry powder on roast and brown. Add 1/2 cup water and cook 2 hours at 325°. Drain fat from meat, then add the rest of the ingredients and pour them around the roast. Cook for 1 1/2 hours.

HAM BALLS

Sharon Rosenberg

HAM BALLS:

1 lb. ham	1 1/2 lbs. ground pork
2 c. bread crumbs	2 beaten eggs
1 c. milk	

SAUCE:

1 1/2 c. brown sugar	1/2 c. water
1 tsp. dry mustard	1/2 c. vinegar

Mix the ham ball ingredients into balls and brown. Then mix the sauce ingredients together and heat briefly in a saucepan, until well blended. Place ham balls into a shallow pan and pour sauce over them, baking in a slow oven (275°) for two hours.

MOM'S FAMOUS HAM BALLS

Katy Lee

1 lb. ground smoked ham	1 1/2 c. brown sugar
1 1/2 lbs. ground pork	1 tsp. dry mustard
2 c. bread crumbs	1/2 c. water
2 well beaten eggs	1/2 c. vinegar
1 c. milk	

Combine sugar, vinegar, water and mustard. Stir until sugar dissolves. In a separate bowl, combine meats, crumbs, eggs and milk. Mix thoroughly.

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MOM'S FAMOUS HAM BALLS (Continued)

Form into balls (the size of a billiard ball). Place in casserole dish with flat bottom. Pour brown sugar mixture over meatballs. Bake at 325° F. for 2 hours. Taste often.

GLAZED HAM LOAF

Sharon Rosenberg

HAM LOAF:

2 lbs. uncooked ham, ground	2 eggs
1 lb. pork, ground	2 c. fresh bread crumbs
1 T. prepared mustard	(4 slices bread)
3/4 c. milk	

GLAZE:

2 T. cornstarch	1 c. water
1 tsp. prepared mustard	3/4 c. currant jelly
1/2 c. brown sugar, firmly packed	1/2 c. raisins (omit, if desired)
1/4 c. cider vinegar	

Mix ham, pork, 1 tablespoon prepared mustard, milk, eggs, and bread crumbs thoroughly in bowl. Pack into 9 x 5 x 3 inch loaf pan; turn out onto lightly oiled baking pan (or shape into loaf on pan by hand). Bake at 350° F. for 1 hour. While loaf bakes, prepare glaze. Combine cornstarch, 1 teaspoon prepared mustard, and brown sugar in saucepan; stir in vinegar, water, and currant jelly. Cook over medium heat until thickened and bubbly. Stir in raisins, if desired. Spoon a third of mixture over ham loaf at end of hour's baking. Bake loaf 30 minutes longer. Keep sauce hot or reheat and serve with ham loaf. Serves 8.

For extra juicy, extra nutritious hamburgers, add 1/4 cup evaporated milk per pound of meat before shaping.

HAM LOAF

Connie Bryant

1 to 2 lbs. ground ham
 1 lb. ground pork
 2/3 c. cracker crumbs
 1/2 c. milk

1/2 c. chopped onion
 1 beaten egg
 Dash pepper

GLAZE:

1/4 c. brown sugar
 1/4 tsp. mustard

1 1/2 T. vinegar

Mix ingredients except glaze and press into baking dish. Bake 350° for 1 1/2 hours, uncovered. Spoon glaze over loaf for the last 30 minutes.

SAUCY GROUND PORK BALLS

Connie Bryant

3/4 c. oatmeal
 1 egg
 2 lbs. ground pork

Onion
 1 1/2 tsp. salt
 1/4 tsp. pepper

SAUCE:

1 c. ketchup
 1/2 c. vinegar
 1/4 c. water

2 T. brown sugar
 2 T. onion flakes

Combine ingredients in first line. Make into balls and cook one hour at 350°. Mix sauce and bring to a boil. Add sauce the last 30 minutes of baking time.

SWEET AND SOUR PORK

Aleta Valdez

BATTER:

1 egg
 1/2 c. all-purpose flour

1/4 tsp. salt
 1/4 c. water

1 lb. pork, cut in big cubes

Oil - for deep fat frying

Heat oil in deep frying pan. Mix egg, flour, salt and water. Dip pork chops into batter and drop into hot oil. When cubes are brown enough, remove, and drain on absorbent paper like paper towel.

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SWEET AND SOUR PORK (Continued)

SAUCE FOR SWEET SOUR PORK:

1 c. pineapple cubes	3/4 c. water
1 green pepper, cut in sq.	1 T. molasses (optional)
1/2 c. vinegar	2 T. cornstarch
1/4 c. firmly packed brown sugar	1/4 c. water

Mix pineapple, pepper, vinegar, sugar, and 3/4 cup water in different pan and bring slowly to a boil, stirring constantly. Mix cornstarch and 1/4 cup water and pour into the sauce to thicken. When it becomes thick and smooth, add meat and mix well. Serve hot, goes well with rice.

POULTRY AND SEAFOOD

CHICKEN CORDON BLEU

Carol Jackson

3 chicken breasts, split, boned, and skinned	Flour
3 lg. slices Swiss cheese, halved	1 egg, beaten with 2 T. water
3 lg. slices thin ham, halved	1/2 c. fine dry bread crumbs

Place chicken between layers of foil or waxed paper and flatten carefully with mallet or rolling pin. Sprinkle with salt, if desired. Place piece of ham and cheese at one end of cutlet and fold other end over; fasten with toothpicks. Dip in flour, egg, and bread crumbs. Fry in deep fat 2 to 3 minutes on each side. Serve at once.

Put a tablespoon of butter in the water when cooking rice, dried beans, macaroni, to keep it from boiling over. Always run cold water over it when done to get the starch out. Reheat over hot water, if necessary.

CREAMED CHICKEN BREASTS

Harry Baum

4 chicken breasts, boned and skinned	Pepper
1/2 c. each onions, carrots, celery, diced sm.	Tarragon
Unsalted butter	1 c. heavy cream
	1/3 c. Madeira or dry vermouth

Saute' vegetables in butter. Add chicken breasts and saute' (closely covered), no more than 3 minutes to a side. Remove breasts. Add cream (thickened with cornstarch or flour, if you like). Add pepper and tarragon to taste. Boil until slightly thickened. Add wine and simmer. Add chicken breasts to reheat. Serve with rice.

CHICKEN HOT PEPPER STIR-FRY

Suphanit Waradee

2 c. chicken meat, cut	1 1/2 tsp. soy sauce
3 red hot peppers, chop very fine	1/2 tsp. brown sugar
1 tsp. basil	1 tsp. oil
1 clove garlic, chop very fine	

Oil in skillet, garlic, red hot pepper. Stir together, add chicken meat, soy sauce, brown sugar and basil. Everything together. Pour over rice.

LEMON CHICKEN

Lynda Rupp

1/3 c. RealLemon juice	1 tsp. garlic salt
1/2 c. water	2 tsp. paprika
1/2 tsp. oregano	Chicken

Season chicken with garlic salt. Sprinkle with paprika. Place skin side down in pan with large pieces in corners, small pieces in center. Pour water, lemon juice and oregano mixture over chicken. Bake at 400° for 30 minutes. Turn chicken and bake 30 to 35 minutes till brown. Baste with drippings two times.

HERBED CHICKEN BARBECUE

Jodi Fay

- | | |
|---|-----------------------------|
| 1 c. cooking oil | 1 tsp. paprika |
| 1/2 c. lemon juice | 1 tsp. minced onion |
| 2 tsp. salt | 1/2 tsp. dried thyme leaves |
| 2 tsp. dried basil leaves | 1 clove garlic, minced |
| 2 (2 1/2 to 3 lb.) broiler-fryers, cut up | |

In advance, combine oil, lemon juice, salt, basil, paprika, onion, thyme and garlic in a jar. Cover and shake until well blended. Arrange chicken in 13 x 9 x 2 inch glass baking dish. Pour marinade over chicken.

Cover and refrigerate at least 6 hours or overnight, turning occasionally.

To grill, cook chicken 4 inches from gray coals (medium heat), turning and basting often with marinade. Cook 1 hour or until tender. 8 servings.

MOM'S COMPANY CHICKEN

Katy Lee

- | | |
|---|------------------------------|
| 8 good sized chicken breasts, boned and skinned | 4 oz. chipped beef |
| 8 slices bacon | 1 can cream of mushroom soup |
| | 1 c. sour cream |

Cover bottom of an 8 x 12 x 2 inch baking dish with the chipped beef. Wrap chicken with bacon. Arrange chicken over chipped beef. Mix soup and sour cream in another dish. Pour soup and sour cream mixture over the chicken. Refrigerate overnight. Bake at 325° F., uncovered for about 2 hours.

Add 1/3 cup powdered milk to each cup of flour used to roll pieces of chicken before browning.

CHICKEN PARMESAN

Katy Lee

1/2 c. chopped onion
 1 clove minced garlic
 2 T. olive oil
 1 (16 oz.) can Italian
 tomatoes
 3 T. tomato paste
 1 tsp. basil
 1 tsp. sugar
 1/2 tsp. salt
 1/2 c. bread crumbs

1/3 c. grated Parmesan cheese
 1 tsp. crushed oregano
 1/4 tsp. salt
 1/8 tsp. pepper
 2 whole chicken breasts, split,
 skinned, boned
 2 eggs, beaten
 4 thin slices mozzarella
 cheese

In a saucepan, saute' onion and garlic in olive oil. Stir in tomatoes, tomato paste, basil, sugar and salt. Simmer, stirring occasionally, for 20 minutes. Puree.

Combine bread crumbs, Parmesan cheese, oregano, salt and pepper. Place on waxed paper. Dip chicken in beaten eggs, then roll in crumb mixture. Let dry on waxed paper for 10 minutes.

Film a large skillet with olive oil. Saute' chicken until golden brown, about 10 to 12 minutes on each side. Place cooked chicken on oven-proof platter. Place one slice of mozzarella cheese on each piece of chicken. Spoon on sauce. Broil until cheese melts. Serve over spaghetti noodles.

SCALLOPED CHICKEN

Gertrude Novy

1/2 lb. sliced mushrooms
 2 T. butter
 6 c. soft bread cubes
 2 c. milk
 2 c. well seasoned chicken
 broth

4 eggs, beaten
 4 T. minced onion
 1/4 c. minced pimento
 6 c. diced cooked chicken

Saute' 1/2 pound sliced mushrooms in 2 tablespoons butter. Mix with bread cubes. Pour into greased pan set into pan of water 1 inch deep. Bake 350° about 1 1/2 hours. Serve with chicken gravy.

SOUR CREAM CHICKEN

Lorene Rupp

4 T. flour	Pepper
1/2 pt. sour cream	Garlic salt
1 can cream of mushroom soup	4 chicken breasts
1 c. white wine or sherry	

Mix flour with sour cream. Combine with all other ingredients except chicken. Place chicken in a baking dish and pour mixture over them. Bake at 350°, 1 1/2 hours.

SUNDAY CHICKEN BAKE

Sharon Ingle

1 pkg. quick cooking rice	1/2 c. milk
1 can cream of mushroom soup	1 whole chicken, cut in pieces
1 can cream of celery soup	1 pkg. dry onion soup mix

Grease 13 x 9 inch pan, put rice in pan. Heat soups and milk. Pour over rice mix. Lay chicken over rice mixture. Sprinkle onion soup mix over top. Bake at 325° for 2 hours 15 minutes. Cover with lid or aluminum foil.

SMOKED TURKEY

Sharon Ingle

1 c. Morton tender salt	1 gal. water
1/2 c. salt, not iodized	Turkey
1 tsp. liquid smoke (maybe 2 to 4 tsp.)	

Mix salts, liquid smoke and water in large container. Place turkey in container, making sure turkey is completely covered. Let stand for 24 hours. Drain. Put in cooking bag. Cook 3 hours at 275°.

Measure buttermilk in amount for recipe. Put in container and freeze. When wanted, let stand at room temperature until thawed.

SWEET AND SOUR CHICKEN

Aleta Valdez

- | | |
|--|----------------------------|
| 3/4 to 1 lb. chicken (raw
or cooked), bones removed | 2 slices ginger root |
| 4 to 5 med. tomatoes | 4 T. vegetable oil |
| 3 med. peppers | 1 lg. onion, finely sliced |
| 1 (15 oz.) can of pineapple
chunks | 1/2 tsp. salt |
| | 2 T. soy sauce |

Cut the chicken into small pieces. Cut tomatoes into quarters and the peppers into thin slices. Drain the pineapple, retaining syrup for the sauce. Shred the ginger.

Heat 3 tablespoons of the oil in a large frying pan. Add onion and ginger and stir-fry for 1 1/2 minutes over medium heat. Add the chicken, salt, peppers, and soy sauce. Continue to stir-fry for 2 minutes, then remove from heat.

SAUCE FOR SWEET AND SOUR CHICKEN:

- | | |
|------------------------|----------------------------|
| 3 T. sugar | 2/3 c. water |
| 3 T. vinegar | 2 T. cornstarch |
| 2 T. soy sauce | 2 T. tomato puree or paste |
| 2/3 c. pineapple syrup | 2 T. orange juice |

Meanwhile, prepare the sauce by mixing the ingredients in a bowl, until well blended. Heat the balance of the oil in a saucepan. Add the tomatoes and pineapple and allow to cook over medium heat for 2 minutes. Stir a few times. Pour the sauce mixture into the pan, raise the heat slightly and stir until the liquid thickens and becomes translucent.

Pour mixture over the chicken, and peppers in the frying pan. Heat together for 1/2 minute and serve. This goes well with rice.

TURKEY BREAST WITH ORANGE GLAZE

Katy Lee

- | | |
|--|---|
| 1 (10 oz.) jar orange marmalade (about 1 c.) | Dash of ground cloves |
| 2 T. lemon juice | 1 (3 to 4 lb.) turkey breast
with bone |
| 1 tsp. prepared mustard or
Dijon mustard | |

Continued Next Page

TURKEY BREAST WITH ORANGE GLAZE (Continued)

Cook turkey breast on covered grill over a drip pan (indirect method) for approximately 1 1/4 hours (until a meat thermometer reaches 185° F.).

In a small saucepan, stir marmalade, lemon juice, mustard and cloves over low heat until the sauce bubbles. During last 10 minutes of cooking - Brush sauce (glaze) on turkey. Cover the grill for 5 minutes. Brush again with sauce. Cover 5 minutes on grill. Serve with orange slices as garnish. Pass remaining glaze.

GRILLED CATFISH WITH HORSERADISH RUB

Sandy Miller

2 pan-dressed catfish	1 T. snipped chives
2 T. unsalted butter	1 tsp. snipped dill or 1/4 tsp.
2 T. prepared horseradish	dill weed
	1/8 tsp. pepper, coarse ground

Thaw fish, if frozen. Pat excess moisture from fish with paper towels. In small bowl, combine softened butter and horseradish. Stir in chives, dill, and pepper.

Rub mixture over all sides and inside cavities of fish. Cover and refrigerate 30 minutes.

Place fish on very well greased grill over medium hot coals for 8 minutes. Turn and grill 8 to 12 minutes or until fish flakes easily when tested with fork.

NOTE: May be adapted to broiler.

To remove fish odor from hands, utensils and dish clothes, use one teaspoon baking soda to quart of water.

ZIPPY BROILED CATFISH

Barb Owens

6 skinned catfish
4 T. lemon juice
2 tsp. salt
Pepper

1 c. flour
1 1/3 c. Italian dressing
Lemon wedges
Parsley

Clean, wash and dry fish. Brush inside with lemon, salt and pepper. Roll fish in flour. Place fish in well-greased broiler pan. Brush with salad dressing. Broil 4 inches from heat for 4 to 6 minutes, basting occasionally. Turn carefully and brush with salad dressing. Broil 4 to 6 minutes longer or until fish flakes.

GRILLED SALMON STEAK

Barb Owens

2 lbs. salmon steak
1/2 c. melted butter/margarine
1/4 c. lemon juice
2 tsp. salt

1/2 tsp. Worcestershire sauce
1/4 tsp. pepper
Dash Tabasco

Lay salmon steaks 4 inches from coals, baste. Cook 8 minutes, turn, baste again. Continue cooking 7 or 8 minutes, or until done.

SALMON LOAF

Gertrude Novy

1 sm. onion, chopped
2 T. margarine
1/4 c. chopped celery
1/2 tsp. salt
1 T. lemon juice

1 (1 lb.) can salmon
2 eggs
1 c. milk
2 c. bread crumbs

Mix and pack into greased loaf pan. Bake at 350° for 30 to 35 minutes.

TARTAR SAUCE:

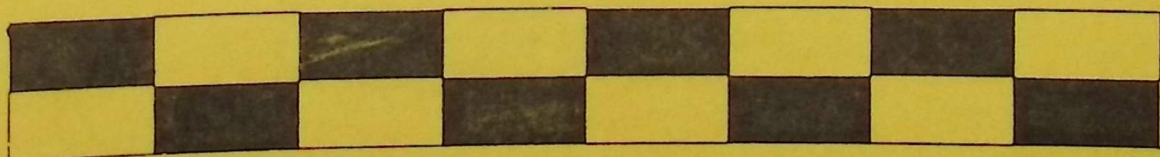
1/2 c. mayonnaise
1 T. chopped pickle
1 T. chopped olives

1 T. lemon juice
1/4 tsp. Worcestershire

* * * * *



Vegetables



VEGETABLES

BAKED BEANS

Michele Stutzman

- | | |
|--|--|
| 1 institutional can (7 lbs.
2 oz.) pork & beans,
drained | 3 c. ketchup
1 very lg. diced onion
1/4 c. bacon fat |
| 3 1/2 c. brown sugar | |

Put in 6 quart covered pot. Bake at 325° for 2 1/2 hours and 1/2 to 1 hour with oven turned off as it cools.

FRESNO BEAN BAKE

Katy Lee

- | | |
|---|-------------------------------|
| 3 slices bacon | 1 (8 oz.) can stewed tomatoes |
| 1 med. onion, chopped | 3/4 c. raisins |
| 1 clove garlic, minced | 1/4 tsp. salt |
| 1 (1 lb. 15 oz.) can pork 'n
beans | 1 tsp. dry mustard |
| 1 (10 oz.) pkg. frozen baby
lima beans, thawed | 1 tsp. vinegar |

Fry bacon until crisp; crumble and set aside. Saute' onion and garlic in 2 tablespoons bacon fat until soft. Combine with all of the remaining ingredients and mix well. Spoon into a greased 2 quart casserole, top with bacon. Cover and bake at 375° for 40 minutes. Uncover and bake 10 minutes longer. Yield: 6 servings.

The autumn leaves are falling down
The long faced poet cries.
But would he have them falling up
And cluttering up the skies?

BEAN DISH FOR TWENTY

Katy Lee

2 cans green beans	3 tsp. dry mustard
2 cans pork and beans	Dash of Worcestershire
2 cans kidney beans	Dash of Tabasco
2 cans lima or butter beans	Dash of liquid smoke
1 lb. bacon	Salt
2 onions	Pepper
1 c. brown sugar	

Fry bacon and crumble into bite sized pieces. Saute' onion in 2 tablespoons of bacon drippings. Drain all the beans except the kidney beans. Mix all ingredients together in a crockpot. Cook on low in crockpot for 8 to 10 hours.

BARBECUED LIMA BEANS

Louise Ingle (Sharon)

2 c. dried lima beans	1 1/2 T. dry mustard
1/4 lb. diced salt pork	2 T. Worcestershire sauce
1 sliced onion	1 1/2 tsp. chili powder
1 clove of garlic	1 tsp. salt
1/4 c. fat or drippings	1 can tomato soup, diluted
(optional)	1/3 c. vinegar

Soak limas overnight, drain, cover with cold water and cook until tender with salt pork. Then drain and reserve 1 1/2 cups of liquid. Brown onion and garlic in the fat or drippings, add mustard, Worcestershire sauce, chili powder, salt, soup and vinegar. Simmer 5 minutes with the liquid from the beans. Then place beans and sauce in a casserole. Top with salt pork and bake in a hot oven until the beans are brown on top.

FRESH GREEN BEAN AND VEGETABLE DISH

Joanne Brant

5 med. to lg. tomatoes, peeled	1/4 c. chopped green pepper
1/2 tsp. salt	Dash pepper
1/4 c. chopped celery	3 to 4 c. cooked green beans
1/4 c. chopped onion	1 T. fresh parsley

Continued Next Page

FRESH GREEN BEAN AND VEGETABLE DISH (Continued)

Cook tomatoes, celery, onion, green pepper, salt and pepper until done in one pan. As these are cooking, cook the green in another pan until done, but not mushy. Rinse them in cold water immediately when they are cooked to keep their green color. Add them to the vegetable mixture and simmer 3 to 4 minutes with the fresh parsley.

GRILLED LEMONY GREEN BEANS

Sandy Miller

1 (9 oz.) pkg. cut green
beans, frozen
1/8 to 1/4 tsp. coarse ground
pepper
3 thin lemon slices, quartered
1/2 c. sliced water chestnuts

1/2 sm. onion, cut into wedges
and separated
1 T. unsalted butter
14 x 12 in. piece heavy
foil

Partially thaw beans under hot running water about 30 seconds. Place green beans in center of foil. Sprinkle with pepper. Top with lemon slices, water chestnuts, and onions. Dot with butter.

Bring 2 sides of foil together and make double fold. Make double fold on each end of foil package. Grill foil package over medium coals 15 minutes. Turn and grill 15 minutes. Open carefully to avoid steam burns.

NOTE: Easily adapted to stove top.

GLAZED CARROTS

Katy Lee

1 lb. carrots
2 T. butter or margarine
2 T. honey
1/4 tsp. salt

1 T. lemon juice
Dash ginger
Sprinkle of parsley flakes
(optional)

Wash, peel, and steam carrots until tender-crisp. In a small skillet, melt butter and add honey, salt, lemon juice and ginger. Blend and bring glaze to a boil. Toss glaze with drained carrots. Put into serving bowl or onto individual plates. Sprinkle with parsley flakes (optional).

BROCCOLI SUPREME

Kathy Riggle

- | | |
|-----------------------------------|---|
| 1 pkg. chopped frozen
broccoli | 1/2 can mushroom soup |
| 1 beaten egg | 1 c. grated cheddar |
| 1/2 c. mayonnaise | 1 c. butter cracker crumbs
or French fried onion rings |
| Can of sliced mushrooms | |
| Sm. onion, cut up | |

Mix all ingredients except cheese and cracker crumbs. Place in buttered casserole and top with grated cheese and crumbs. Bake in a 350° oven for 45 minutes. Serves 6. If recipe is doubled, bake an additional 15 minutes.

CARROT SOUFFLE'

Marsha Myers

- | | |
|--|----------------------|
| 2 c. cooked, mashed carrots
(or squash or pumpkins) | 3 T. flour |
| 4 T. melted butter or oleo | 1/4 c. sugar |
| 2 eggs | 1 tsp. baking powder |
| | 1 tsp. cinnamon |

Put all ingredients in blender and blend at medium high speed for 1 minute or till pureed. Pour into 2 quart casserole. Bake at 325° to 350° for 1 hour or until set. (For potlucks I triple or quadruple this recipe. It does expand during baking.)

SUNSHINE CARROTS

Ila Johnson

- | | |
|----------------|--------------------------|
| 5 med. carrots | 1/4 tsp. ginger |
| 1 T. sugar | 1/4 c. orange juice |
| 1 tsp. salt | 2 T. butter or margarine |

Slice carrots crosswise on the bias, about 1 inch thick. Cook, covered, in boiling salted water until just tender. Drain. Meanwhile, combine sugar, cornstarch, salt and ginger in small saucepan. Add orange juice, cook, stirring constantly till mixture thickens and bubbles. Boil one minute. Stir in butter. Pour over hot carrots; tossing to coat evenly. Makes 4 servings.

SCALLOPED CORN

Roberta Simmons

1 T. sugar	2/3 c. cracker crumbs, or
2 eggs, beaten	bread crumbs
Onion, chopped, to taste	1/2 tsp. salt
1 c. milk (scant)	1/8 tsp. pepper
2 c. corn, drained	3 T. melted butter

Add all ingredients in buttered casserole. Bake 40 minutes at 350°.

CORN PUDDING

Lena Gritton

1 can cream style corn	1 c. milk
1/4 c. chopped onion	2 T. melted butter
3/4 c. diced American or cheddar cheese	2 eggs, well beaten

Mix all together and pour into greased casserole. Bake at 350° for 40 minutes, covered. Remove lid and cover with buttered bread crumbs. Leave in oven another 10 minutes.

SCALLOPED CORN

Diane Walker

16 oz. can whole kernel corn, not drained	1/2 c. melted margarine
16 oz. can cream style corn	2 beaten eggs
8 oz. sour cream	1 pkg. Jiffy corn muffin mix

Mix all of ingredients. Place in greased 13 x 9 inch casserole. Bake 45 minutes at 350°. Remove from oven. Top with shredded cheddar cheese and paprika. Bake 10 minutes more.

Anything that grows under the ground, start off in cold water (potatoes, beets, carrots, etc.) Anything that grows above ground, start off in boiling water (English peas, greens, green beans, etc.)

REFRIGERATOR CUCUMBERS

Agda Alt

7 c. sliced cucumbers	1 T. salt
1/2 c. green pepper, sliced (optional)	2 c. sugar
1 c. sliced white onion, separated into rings	1 c. vinegar
	1/2 T. celery seed
	1/2 T. mustard seed

Sprinkle salt over cucumbers, peppers, and onions. Mix well, let stand 1 hour and drain well. Mix sugar and vinegar together. Heat and then cool. Add 1/2 tablespoon celery seed and 1/2 tablespoon mustard seed. Pour this over the drained cucumbers. Put into a glass jar or plastic container and put in refrigerator. Let stand for 24 hours, then enjoy.

These can be kept in refrigerator up to 3 weeks.

CUCUMBER RAITA

Jean Riggle

1 c. plain nonfat yogurt	1 T. chopped fresh mint or
1 c. finely chopped cucumber	1 tsp. dill seasoning
	1/4 tsp. salt

Combine all ingredients in small bowl. Serve chilled. Makes 6 servings. 25 calories per serving.

REFRIGERATOR CUKES

Barb Owens

Cucumbers, for gal. jar	1 1/3 tsp. turmeric
Onions, as desired	1 1/3 tsp. celery seed
Peppers, as desired	1 1/3 tsp. mustard seed
4 c. sugar	1/2 c. salt (not iodized)
4 c. vinegar	

Mix dressing ingredients until combined. In gallon jar add cucumbers, onions, peppers and dressing. Store in refrigerator, shake now and then. Leave sitting for 2 to 4 weeks before using for full flavor.

PARTY POTATOES

Kay Mohling

- | | |
|--|----------------------------------|
| 1 (24 oz.) box frozen shredded hash browns | 1 stick butter or margarine |
| 1 c. sour cream | 1 sm. pkg. grated cheddar cheese |
| 1 can mushroom soup | 1 c. cornflakes |
| 1/2 c. chopped onion | |

Thaw hash browns. Mix together hash browns, sour cream, mushroom soup, onion and 1/2 of the melted butter. Put into baking dish. Sprinkle with grated cheddar cheese. Crush 1 cup cornflakes. Sprinkle on top of cheese. Drizzle rest of melted butter on top. Bake, uncovered, 45 minutes at 350° (or until brown).

HERB POTATOES

Trilly Jarrard

- | | |
|---------------------------------------|--------------------------------|
| 10 potatoes, boiled, peeled and diced | 1/2 lb. Velveeta cheese, cubed |
| 1 lg. onion, diced | 1 tsp. salt |
| 4 slices fresh bread, cubed | 1/2 tsp. pepper |
| | Parsley flakes to taste |

Mix all the above ingredients and put in an 11 x 17 inch pan. Heat 1 cup butter and 3/4 cup milk. Pour over potatoes in pan. Sprinkle 1 cup cornflake crumbs on top. Bake at 375° for 45 minutes. This is best mixed the day before you bake it.

RICE

Curtis Heumphreus

- | | |
|------------------------|---------------------|
| 1 c. cooked rice | 1/2 jar cheese |
| 1 pkg. frozen broccoli | 1 can mushroom soup |

Add all together. Bake 350° for 30 minutes.

In making pickles, use white vinegar to make clear pickles and coarse salt which comes in 5 pound bags. This is not rock salt. Avoid using iodized salt for pickle making. Most pickles are better if allowed to stand six weeks before using.

ITALIAN ZUCCHINI

Sandy Miller

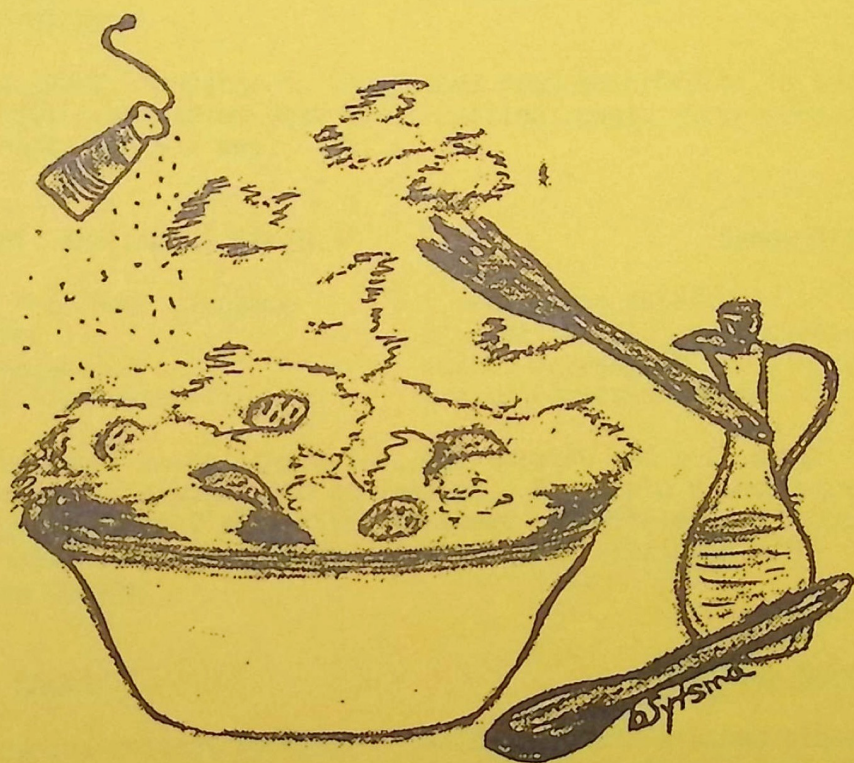
3 sm. or 2 med. zucchini
1 1/2 T. olive oil
1/4 tsp. oregano

Garlic powder to taste
Dash black pepper
2 T. vinegar, cider or wine

Cut zucchini in half. Cut each half into 4 to 8 long wedges. Stir briefly in hot oil to coat. Add other ingredients. Cook just until crisp tender.

NOTE: This is a tasty low salt dish.

Suggestion: Any leftovers are good chilled and served like a pickle spear.



Salads & Dressings

FRUIT SALADS

AMBROSIA SALAD

Kris Flewelling

- 1 can pineapple chunks
- 1 can mandarin oranges
- 2 egg yolks
- 1 T. cornstarch

- Marshmallows, to taste
- Walnuts, to taste
- Coconut, to taste

Mix egg yolks, cornstarch, and juices from both fruits in saucepan. Cook over medium heat until boiling; cool. Pour over other ingredients and mix well. Chill.

"RED HOT" APPLESAUCE SALAD

Sandy Miller

- 1/4 c. "red hot" cinnamon candies
- 1 c. applesauce
- 1 c. boiling water

- 1 pkg. lemon gelatin
- 2 (3 oz.) pkgs. cream cheese
- 1/2 c. mayonnaise
- Grated Parmesan cheese

Dissolve candy in boiling water; add gelatin and stir until completely dissolved. Add applesauce. Pour into 9 inch square pan and chill until set. Stir softened cream cheese and mayonnaise until combined. Spread over gelatin. Sprinkle with Parmesan cheese.

BANANA SALAD

Vivian Morford

- 1 box banana instant pudding
- 1 to 2 bananas
- 1 c. miniature marshmallows

- 1 (20 oz.) can crushed pineapple
- 1 (12 oz.) container Cool Whip
- Chopped nuts (optional)

Put pineapple in bowl, add pudding and mix. Cut banana into bits and add to bowl. Add rest of ingredients, mix well. Smooth top and then slice second banana and decorate top. Then refrigerate until set.

CHERRY SALAD

Gloria Sytsma

1 pkg. graham crackers, 1/4 c. butter
crushed fine

Mix together and bake 5 minutes. Save some of crumb mixture for top.

1 pkg. Dream Whip, whip with 1/2 c. powdered sugar
1 (8 oz.) cream cheese 1 c. marshmallows

Spread 1/2 over cracker crumbs.

1 can cherry pie filling

Next add pie filling and top with rest of cream filling. Top off with remaining crumb mixture. 8 x 8 inch pan.

COTTAGE CHEESE SALAD

Gloria Sytsma

1 sm. carton cottage cheese 1 can mandarin oranges, drained
1 (3 oz.) pkg. orange Jell-0 1 (8 oz.) carton Cool Whip
1 sm. can crushed pineapple,
drained

Sprinkle dry Jell-0 over cottage cheese. Stir to dissolve. Add well drained fruits and Cool Whip. Spoon into bowl and refrigerate. You can use different types of fruit and Jell-0 flavorings for variations.

COTTAGE CHEESE SALAD

Jean Riggle

1 (12 oz.) carton cottage 1 med. can fruit cocktail,
cheese drained
1 (3 oz.) pkg. red Jell-0 1 (8 oz.) carton Cool Whip

First mix dry Jell-0 thoroughly with the cottage cheese. Then fold in the fruit cocktail. Mix well. Last fold in the Cool Whip. Mix well. Chill to set up.

CREAMY FRUIT SALAD

Maureen Meyer - Gretchen Turner

- 1 (8 3/4 oz.) can fruit cocktail, drained
- 2 bananas, peeled and sliced
- 1 sm. unpared apple
- 1/2 c. seedless green grapes, halved

- 5 maraschino cherries, halved
- 1/4 c. mini marshmallows
- *1/2 c. whipping cream, whipped
- Strawberries

In large bowl combine fruit cocktail, bananas, apples, grapes, cherries, and marshmallows. Fold in whipped cream. Refrigerate. Just before serving, garnish salad with strawberries. 4 to 6 servings.

*Whipping cream may be colored with 2 teaspoons cherry syrup.

FRUITED CHEESE SALAD

Connie Bryant

- 1 lb. cottage cheese
- 1 qt. whipped cream
- 2 boxes dry Jell-O, orange-pineapple or orange flavored

- 1 can drained mandarin oranges
- 1 can pineapple tidbits

Mix and chill for several hours before serving.

JELL-O COTTAGE CHEESE SALAD

Agda Alt

- 1 lg. pkg. strawberry Jell-O
- 1 (No. 2) can crushed pineapple

- 1 lg. carton cottage cheese
- 1 regular carton Cool Whip

Combine Jell-O and pineapple in pan and heat to the boiling point. Remove from heat and cool. Add carton of cottage cheese and mix well. Add Cool Whip and mix well. Pour into a 9 x 13 inch pan or large bowl. Put in refrigerator until set.

Lemon Jell-O dissolved in 2 cups of hot apricot nectar with 1 teaspoon of grated lemon added for zip makes a perfect base for jelled fruit salad.

LEMON JELL-O AND FRUIT SALAD

Agda Alt

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|--|-----------------------------|
| 1 lg. pkg. lemon Jell-O | 2 stalks chopped celery |
| 2 c. boiling water | 2 c. chopped, peeled apples |
| 1/2 c. mayonnaise | 1 can mandarin oranges, |
| 1 sm. can Carnation milk | drained |
| 1 (No. 303) can drained pineapple tidbits or crushed pineapple | |

Dissolve and cool Jell-O and boiling water. Mix together mayonnaise, milk and add to Jell-O. Add pineapple, celery, apples and mandarin oranges. Mix together and chill until set.

LEMON LIME JELL-O SALAD

Sue Anthony

- | | |
|------------------------------|---------------------|
| 1 lg. pkg. of lime Jell-O | 1/2 c. chopped nuts |
| 1 can prepared lemon pudding | 1 c. chopped apples |

Mix Jell-O with 2 cups of boiling water. Add 1 cup of cold water. Let partially set. Add 1 can lemon pudding, nuts and apples. Stir all and refrigerate. This is a very simple salad to make and so tasty.

ORANGE TAPIOCA SALAD

Maxine Ford

- | | |
|-----------------------------------|------------------------|
| 1 box orange tapioca pudding mix | 1 can mandarin oranges |
| 1 box vanilla tapioca pudding mix | 1 box orange Jell-O |
| | 1 pkg. Dream Whip |

Prepare Dream Whip as per package directions. Drain oranges. Add enough water to make 3 cups liquid. Add to both boxes of tapioca pudding and cook as directed. Remove from heat and stir in box of Jell-O. Cool. Add oranges and Dream Whip.

To ripen green pears, just place 2 or 3 in a brown bag, close loosely, and store at room temperature out of direct sunlight.

ORANGE SHERBET SALAD**Barb Owens**

- | | |
|-------------------------------|------------------------------|
| 2 (3 oz.) pkgs. orange Jell-O | 11 oz. can mandarin oranges, |
| 1 c. boiling water | not drained |
| 1 pt. orange sherbet | 1 c. whipping cream or 2 c. |
| | Cool Whip |

Dissolve Jell-O in water; add the sherbet and mix well. Add oranges, including juice. Chill until partially set (not too long). Add Cool Whip and fold into mixture. Chill until set.

PEACH SALAD**Margaret Probasco**

- | | |
|-----------------------------|---------------------------------|
| 6 oz. pkg. peach gelatin | 1/4 c. sugar |
| 2 c. boiling water | 8 1/2 oz. can crushed pine- |
| 2 c. cold water | apple, not drained |
| 1 c. miniature marshmallows | 1/2 c. shredded Velveeta cheese |
| 3 bananas, sliced | 1/2 c. whipping cream, whipped |
| 1 1/2 tsp. cornstarch | |

Combine first three ingredients and let cool. Add the marshmallows and bananas. Let set. Combine cornstarch, sugar and pineapple and cook until thick. Let cool, then add cheese and whipped cream. Spread over gelatin salad layer. Grate more cheese on top.

STRAWBERRY SALAD**Nola Callen**

- | | |
|---------------------------|---------------------------------|
| 2 pkgs. strawberry Jell-O | 1 (15 1/4 oz.) can crushed |
| (3 oz. size) | pineapple |
| 2 (10 oz.) pkgs. frozen | 1 (1 c. size) carton sour cream |
| strawberries | |
| 2 lg. bananas | |

Dissolve 2 packages strawberry Jell-O in 2 cups boiling water. Add thawed strawberries with juice and pineapple with juice. Mash and beat bananas with mixer and add to mixture, then pour half of mixture into a 9 x 13 inch pan and put in refrigerator to set. When set; spread carton of sour cream over it and pour remaining half of mixture over it and return to refrigerator and let it set.

FROZEN STRAWBERRY SALAD

Barb Owens

- | | |
|------------------------------|------------------------|
| 1 can strawberry pie filling | 2 to 3 chopped bananas |
| 1 pt. softened ice cream | Sm. bag sliced almonds |
| 2 T. lemon juice | (1/4 c.) |

Mix all ingredients together. Pour in mold and freeze. Take out 1/2 hour before serving.

STRAWBERRY PRETZEL SALAD

Margaret Probasco

- | | |
|--|---|
| 2 1/2 c. chopped pretzels | 2 c. Cool Whip |
| 3/4 c. melted margarine | 2 sm. pkgs. strawberry gelatin |
| 3 T. sugar | 2 1/2 c. boiling water |
| 2 (8 oz.) pkgs. cream cheese
(soft) | 1/2 c. sugar |
| 2 c. powdered sugar | 2 (10 oz.) pkgs. frozen
strawberries, thawed |
| 2 tsp. vanilla | |

Mix chopped pretzels, melted margarine and 3 tablespoons sugar and press in a 9 x 13 inch pan. Bake at 375° for 10 minutes and let cool. Cream together cream cheese and powdered sugar, then add vanilla. Fold in Cool Whip. Spread over crust and chill. Dissolve gelatin in boiling water. Add 1/2 cup sugar and strawberries; stir and chill until partially thick. Spread over cheese layer and chill overnight.

VEGETABLE SALADS**THREE BEAN SALAD**

Sarah Young

- | | |
|--------------------------|----------------------|
| 1 can green string beans | 1 can yellow beans |
| 1 can kidney beans | 1 c. onions, chopped |
| 1 c. celery, diced | 2/3 c. vinegar |
| 1/3 c. cooking oil | 3/4 c. sugar |

Drain, wash, mix - keep in refrigerator.

BREAD AND BUTTER SALAD

Gretchen Turner

- | | |
|--------------------------------|---------------------|
| 1 lg. loaf sandwich bread | 1 can crab |
| 1 sweet white onion, chopped | 1 c. chopped celery |
| 4 hard boiled eggs, chopped | 2 c. mayonnaise |
| 1 can shrimp, drained very dry | |

Cut the crust off all the bread, butter on 1 side and cube. Toss bread, onion, and eggs together. Refrigerate overnight. Next morning add shrimp, crab, celery and mayonnaise. Mix with bread mixture and refrigerate for 4 hours. Serve on lettuce.

BROCCOLI SALAD

J Espinoza

- | | |
|-----------------------------|--------------------------|
| 6 c. broccoli | 1 c. raisins |
| 1/2 c. chopped green onions | 6 strips bacon, crumbled |

DRESSING:

- | | |
|---------------------------------|--------------------------|
| 1 c. mayonnaise or Miracle Whip | 3 T. apple cider vinegar |
| | 2 T. sugar |

Mix dry ingredients in bowl, and dressing ingredients together. Pour dressing over broccoli. Mix and toss lightly until blended. Refrigerate until ready to serve.

COLESLAW

Clifford Garriott

- | | |
|----------------|--------------------|
| 1 lb. cabbage | 1/3 c. vinegar |
| 1 onion | 1 tsp. sugar |
| 1 green pepper | 1 tsp. celery seed |
| 1/2 c. sugar | 1 1/2 tsp. salt |
| 1/3 c. oil | |

Coarsely grind cabbage, onion, and green pepper. Sprinkle with 1/2 cup sugar. Combine oil, vinegar, 1 teaspoon sugar, celery seed, and salt. Heat to a rolling boil. Pour over cabbage. Refrigerate overnight.

Hard boiled eggs will peel easily when cracked and placed in cold water immediately after taking out of the hot water.

CHICKEN SALAD NORTHWOODS

Katy Lee

1 c. uncooked wild rice	2 oz. sugar peas, cut in
5 1/2 c. chicken broth and	1 in. pieces
water	2 ripe avocados, cut in pieces
Juice of 1/2 lemon	1 c. toasted pecan halves
1 chicken breast, cooked and	1/2 to 3/4 c. Italian dressing
cut in bite size pieces	1/2 c. red or green pepper,
3 green onions, sliced	diced

Rinse rice. Add rice to chicken stock and water. Cook until rice is tender. Drain rice. Toss rice with lemon juice and cool. Add chicken, onions, pepper and sugar peas. Toss with dressing. Cover and refrigerate 2 to 4 hours. Toss with avocado and pecans just before serving. Garnish with lettuce leaves.

Yield: 5 to 6 servings.

GRANDMA'S SPRING GARDEN SALAD WITH MILK DRESSING

Sandy Miller

SALAD:

Leaf lettuce, torn into bite	Sliced green onions, including
size pieces	green tops
Sliced radishes	

DRESSING:

1 tsp. sugar	1/4 c. milk
1 tsp. cider vinegar	

In small bowl, combine sugar and vinegar. Add milk. Stir until sugar is dissolved. Spoon over salad ingredients. Toss until well mixed.

Suggestion: Use two or more varieties of leaf lettuce.

NOTE: This is a low salt recipe.

Learn where your fuse box and master cut-off switch is. If you know where the lever is to pull you can always cut the current off until a service man can come.

GERTIE'S NO NAME SALAD

Gertrude Novy

- | | |
|---|----------------------|
| 8 hard boiled eggs, coarsely
chopped | 1/2 tsp. salt |
| 1 1/2 c. diced celery | 1/4 tsp. pepper |
| 1/4 c. chopped walnuts | 2/3 c. mayonnaise |
| 2 T. minced green pepper | 1/2 c. grated cheese |
| 1 tsp. minced onion | 1 c. potato chips |

Combine first seven ingredients. Toss lightly, place in greased baking dish. Sprinkle with cheese and chips. Bake 25 minutes at 375°.

HAM-BROCCOLI CASSEROLE

Barb Owens

- | | |
|----------------------------|----------------------------------|
| 2 c. cooked macaroni | 1/2 c. milk |
| 1 1/2 c. diced ham | 1 box broccoli, thawed or cooked |
| 1 c. cream of chicken soup | 1/2 c. grated cheese |
| 1/2 c. sour cream | 1 can of onion rings |

Mix together macaroni and ham. Mix together soup, sour cream, and milk. Mix macaroni/ham mixture with 1/2 of liquid mixture. Place in casserole dish; place broccoli on top. Pour rest of liquid over all and top with cheese. Bake at 350° for 45 minutes. Top with onion rings the last 15 minutes.

HONEY MUSTARD SLAW

Katy Lee

- | | |
|--------------------------------------|-----------------------------|
| 1/2 c. mayonnaise | 3 c. cabbage, shredded |
| 1/2 c. sour cream | 3 c. red cabbage, shredded |
| 2 T. honey | 1/4 c. sliced green onion |
| 2 T. Dijon-style or brown
mustard | 1/2 c. toasted pecan pieces |

Mix first four ingredients (mayonnaise, sour cream, honey and mustard). Cover and chill for 1 hour. Toss cabbages and green onion in a large bowl. Cover cabbage mixture with the dressing and toss until well distributed. Sprinkle with pecans.

Serves 6 to 8.

ITALIAN PASTA SALAD**Barb Owens**

2 c. spiral pasta, cooked	1/2 med. red onion, sliced thin
1 c. cubed cheddar cheese	1/4 c. black olives, sliced
4 oz. pepperoni, chopped	1/4 tsp. oregano
1 c. broccoli flowerets	1 c. Italian dressing
1 green pepper, chopped	Salt and pepper to taste
1 med. tomato, cut in wedges	Parmesan cheese

Combine cooked pasta, cheese, pepperoni, broccoli, green pepper, tomato, onion, olives, and oregano, adding salt and pepper to taste. Add salad dressing, mix together and chill. Sprinkle with Parmesan cheese just before serving. Keeps, refrigerated, for several days.

WILTED LETTUCE SALAD**Katy Lee**

2 bunches leaf lettuce (or spinach)	3 T. sugar
6 slices of bacon	Salt and pepper
1/4 c. vinegar	6 to 8 green onions, sliced
1/4 c. water	2 hard boiled eggs, chopped
	Croutons

Wash and dry lettuce. Place in bowl. Cook bacon until crisp. Break bacon into pieces. Remove all but 1/4 cup of the bacon grease. Place bacon back in skillet. Add vinegar, water, sugar, dash of salt and pepper, and green onions. Bring to a boil. Pour hot dressing over the lettuce and toss lightly. Top with chopped eggs and croutons.

MACARONI SALAD**Joanne Brant**

3 to 4 c. cooked macaroni, cold	1 sm. cucumber, diced
2 to 3 hard boiled eggs, chopped	1 green pepper, diced
1 red tomato, diced	1 stalk celery, diced

Toss above until well mixed, then take 1 cup of Miracle Whip, add 2 teaspoons of catsup and some sugar and vinegar to taste. Stir and pour over salad. Chill after stirring again.

RAMEN NOODLE SALAD

Susie Rupp

- | | |
|---|---|
| 1 pkg. beef-flavored Ramen
Oriental noodles (beef) | 1 sm. pkg. salted sunflower
seeds |
| 1 pkg. pre-packaged cabbage | 2 to 3 chopped green onions
(optional) |
| 1 sm. pkg. slivered almonds,
toasted | |

DRESSING:

- | | |
|----------------------------|---|
| 1/2 c. Wesson oil | Beef seasoning packet (from
noodles) |
| 1/2 c. sugar | |
| 1/3 c. apple cider vinegar | |

Break Ramen noodles into pieces. Do not cook. Add to above ingredients. Toss with dressing before serving.

OVERNIGHT SALAD

Margaret Probasco

- | | |
|------------------------------|--------------------------|
| 1 c. tiny shell macaroni | 1/2 c. salad dressing |
| 2 c. shredded lettuce | 1/4 c. sour cream |
| 2 hard cooked eggs, sliced | 1 T. chopped green onion |
| 1 c. ham, Julienne strips | 1 T. prepared mustard |
| 1 c. frozen peas, thawed | 1 dash hot pepper sauce |
| 1/2 c. shredded Swiss cheese | Snipped parsley |

Cook macaroni as per package directions. Drain, rinse and cool. Place lettuce in bottom of 2 quart bowl. Sprinkle with salt and pepper. Top with macaroni, sprinkle egg slices with salt. Layer on top of macaroni. Layer ham strips, peas and cheese over eggs.

Combine salad dressing, sour cream, onions, mustard and hot pepper sauce. Spread over top of salad, sealing to edge of dish. Cover and refrigerate 24 hours or overnight. Top with paprika and snipped parsley. Toss before serving.

Add butter or oil to boiling water when cooking macaroni and it will not stick together.

POTATO SALAD DRESSING**Margaret Probasco**

3 eggs	3/4 c. vinegar
3/4 c. sugar	1/4 c. water
2 T. flour	1 pt. Miracle Whip

Beat eggs, mix in sugar and flour. Add vinegar and water. Cook over medium heat until it thickens. Stir constantly. Cool. Fold in Miracle Whip. Good for other salads also.

SAUERKRAUT SALAD**Margaret Probasco**

1 qt. sauerkraut, drained	A little red pepper for color
1/2 c. chopped celery	1 c. sugar
1/2 c. finely chopped onion	1/2 c. vinegar
1/2 c. chopped green pepper	

Bring sugar and vinegar to boil. Cool, pour over vegetables. Mix and refrigerate overnight. This keeps well.

SPRING SALAD**Maureen Meyer**

1 pkg. lime Jell-O	1 pkg. green onions, diced
1 c. salad dressing	1 sm. carton cottage cheese
1 cucumber, peeled and diced	

Mix package lime Jell-O with 3/4 cup hot water. Stir in remaining ingredients. Refrigerate.

SWEET AND SOUR SQUASH SALAD**Marsha Myers****VEGETABLES:**

4 sm. zucchini	3 stalks celery
4 sm. yellow summer squash	1 sweet red pepper (optional)
1 finely chopped (red) onion	1/3 c. oil
1 c. wine or cider vinegar	1 T. salt
3/4 c. sugar	1 T. pepper

Continued Next Page

SWEET AND SOUR SQUASH SALAD (Continued)

Slice vegetables paper thin into a large shallow bowl.

Bring onion, vinegar, sugar, oil, salt and pepper to a boil to dissolve sugar. Pour over vegetables. Cover and chill at least 4 hours.

TUNA-SPAGHETTI SALAD

Myrna Gordon

1 (8 oz.) pkg. spaghetti,
broken short, cook and
drain

1 c. celery, diced

1/2 c. green pepper, diced

1/2 c. green onion, diced

2 (6 oz.) cans tuna

Salt and pepper

3 c. dressing (2 c. mayonnaise
plus 1 c. sweet dressing)

(Sweet Dressing recipe to
follow)

Combine all ingredients and mix well. Chill thoroughly and garnish with sliced stuffed olives and parsley before serving. This salad will keep up to 2 weeks in the refrigerator.

SWEET SALAD DRESSING:

4 eggs, slightly beaten

1/2 c. water

1/2 c. sugar

1/2 c. vinegar

3/4 c. sugar

1/2 tsp. salt

3 T. flour

Combine eggs, water, vinegar and mustard in saucepan. Add a dash of red pepper. Combine all remaining ingredients. Then add to the liquid mixture. Stir well. Place pan over medium heat, stirring constantly, cook until mixture begins to thicken and boil. Continue to stir, let boil about one minute. Cool. Eliminating some of the sugar will make a more tart dressing. Good for potato salad.

Pour water into mold and then drain before pouring in mixture to be chilled. Will come out of mold easier.

THE MATHEW'S VEGETABLE SALAD

Barb Owens

- | | |
|---|--|
| 1 (20 oz.) pkg. frozen mixed
vegetables, cooked and
drained | 1 lg. green pepper, diced |
| 4 med. ribs of celery,
sliced | 1 1/2 c. uncooked macaroni,
shells or twists, cooked and
drained |
| 1 med. onion, diced | 1 c. canned red kidney beans,
rinsed and drained |

In large bowl mix well vegetables, macaroni and beans. Toss with warm dressing to coat; chill several hours or overnight. Will keep up to 3 days.

DRESSING:

In medium saucepan, mix well 3/4 cup sugar, 1 tablespoon flour. Stir in 1/2 cup vinegar, 1/4 cup water, and 1 teaspoon prepared mustard. Cook and stir until thickened. Stir in 1 tablespoon margarine until melted. Cool slightly.

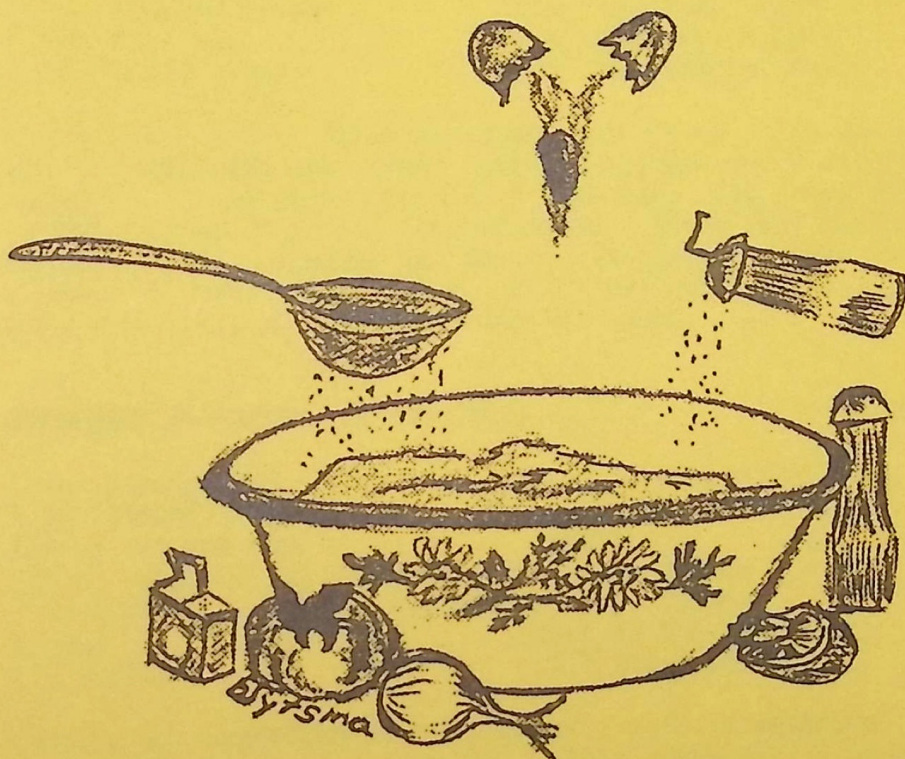
DRESSINGS

FRENCH DRESSING

Katy Lee

- | | |
|----------------|----------------------|
| 1 c. catsup | 1 1/2 T. vinegar |
| 1 c. salad oil | 1/2 tsp. lemon juice |
| 1/2 c. sugar | Onion to taste |

Mix all ingredients in a blender. Keep refrigerated.



Odds & Ends

ETHNIC

BURRITO CASSEROLE

Maureen Meyer

- | | |
|-----------------------|------------------------------|
| 1 lb. hamburger | 17 oz. or 2 c. refried beans |
| 1/2 c. chopped onions | 8 oz. crescent rolls |
| 1 pkg. taco mix | 4 oz. cheddar cheese |
| 4 oz. tomato sauce | 4 oz. mozzarella cheese |

Preheat oven 375°. Brown hamburger with onion, salt and pepper. Add refried beans and tomato sauce. Separate dough into 2 squares. Put in ungreased 9 x 13 inch pan. Pat down, covering crease and put dough 1/2 inch up sides. Spoon meat mixture into dough. Top with cheddar and mozzarella cheeses. Bake 25 to 30 minutes or until golden brown. After baking, top servings with tomatoes, lettuce, sour cream and hot sauce.

NORWEGIAN MEATBALLS (Kjødboller)

Louise Young

- | | |
|--|---|
| 1 lb. ground beef | 2 tsp. minced onion |
| 1 lb. ground veal | 1 1/2 tsp. salt or 2 tsp. salt substitute |
| 1/2 lb. ground pork | 1/4 tsp. pepper |
| 1/3 c. flour or 1/4 c. uncooked rice, or 2/3 c. bread crumbs | 1/2 tsp. nutmeg |
| 3 eggs | Juice of 1/2 lemon, or |
| 2 c. milk | 2 T. RealLemon |

Combine all ingredients, beating until milk is absorbed. Shape into balls; brown in fat or oil. Place meatballs in greased casserole and cover with 1 cup meat stock or 1 cup medium white sauce. Bake at 350° to 375°, 30 minutes. Serve over mashed potatoes.

Using the white sauce will give you traditional Norwegian meatballs; using the meat stock will give you a low-calorie version of the recipe.

CHICKEN CHIMICHANGAS

Sylvia Riggle

4 tortillas
Shredded chicken
May add:
Black or green olives
Chopped green onions

Finely chopped tomatoes
Chopped green chilies
Shredded Co-Jack, or Muenster
cheese
Oil for frying

Warm a flour tortilla slightly. (May be warmed in microwave, wrap in paper towel) or in a dry skillet. Place a spoonful of chicken (how much depends on size of tortillas) along one side of tortilla. Add any or all of optional ingredients. Begin to roll chicken in tortilla. Fold in both ends and continue to roll till end of tortilla. Using a pair of kitchen tongs, immerse chimichanga in hot oil. Hold with tongs for about 1 minute so tortilla will cook to itself and not come undone. Fry until golden. Drain on absorbent paper. Serve with chili salsa. Great way to use up some of that leftover Thanksgiving turkey in place of chicken. Beef chimichangas are great too.

CHILI REYENOS (with canned chilies)

Sylvia Riggle

For four reynos use:

1 egg
1 tsp. flour
4 canned whole green chilies

4 T. longhorn cheese
Salt and pepper to taste
Oil to cool pan

Separate egg. Beat white into stiff peaks. Beat yolk until lemon colored. Add flour, salt and pepper. Mix well. Fold yolk into white. Grease a skillet and heat on medium-high. Using very large spoon scoop out a spoonful of egg mixture and drop into pan. Place chili in center, cover with 1 tablespoon cheese. Add a little egg mixture. When browned on one side, turn and cook until egg is done and cheese is melted. Serve with taco sauce. About 2 reynos per serving. To make a great burrito for late breakfast or brunch - Warm a tortilla (flour) in dry skillet. Spread lightly with refried beans that have been heated. Spoon a little taco sauce over beans. Place a chili reyno on one side, turn once, fold up bottom flap, turn again to use all tortilla. Leave one end open to add more taco sauce if desired.

TACO PIE

Katy Lee

1/2 c. onions
 1 lb. hamburger
 1 pkg. taco seasoning
 3/4 c. taco sauce
 1/3 c. water
 1/3 c. chopped ripe olives
 1 c. sour cream

1 c. grated cheddar cheese
 1 can crescent rolls
 2 c. taco chips
 Chopped tomatoes (about 2)
 Chopped lettuce

Brown hamburger with onions. Mix first 6 ingredients. Spread rolls in a large pie pan. Top rolls with 1 cup of the chips. Then meat mixture. Cover with sour cream, cheese, and the last cup of chips. Bake at 350° F. for 25 minutes. Cover with chopped tomatoes and lettuce when serving.

PRIZE WINNING BURRITO BAKE

Sharon Rosenberg

1 c. Bisquick baking mix
 1/4 c. water
 1 (16 oz.) can refried beans
 1 lb. ground beef, cooked
 and drained

1 avocado, sliced, if
 desired
 1 c. thick taco salsa
 1 1/2 c. shredded cheddar
 cheese

Grease pie plate, 10 x 1 1/2 inches. Mix Bisquick and refried beans, then add water. Spread this mixture in pie plate. Layer the remaining ingredients on the bean mixture. Bake 30 minutes at 375°. Sprinkle on diced tomatoes, onions, and sour cream if desired.

When recipe calls for adding raw eggs to hot mixture, always begin by adding a small amount of hot mixture to the beaten eggs slowly to avoid curdling.

ORIENTAL STIR-FRY**Sharon Ingle**

3/4 to 1 lb. hamburger	1 sm. can mushrooms, drained
2 carrots, chopped	1/2 bag spaghetti or noodles,
1/2 med. onion, diced	cooked
2 stalks celery, chopped	2 to 3 eggs
1/4 head cabbage, chopped	Soy sauce

You can use any kind of meat except fish. Hamburger has its own grease, otherwise add a little oil. Other vegetables may also be used.

In large frying pan or wok brown hamburger with onion, add carrots and celery and stir-fry until cabbage starts to turn opaque. Add cooked spaghetti and eggs. Cook until eggs are cooked. Serve with soy sauce.

SPANISH RICE**Becky Sytsma**

3 to 5 T. shortening	Salt to taste (start with lg.
1/2 can of tomatoes	pinch)
Water	1 lb. rice (long grain)
	1 can chicken broth or beef

Use large skillet, add shortening and melt. After washing in water, drain rice and add to skillet over medium heat. Brown. Watch closely and stir often. Cook to a golden brown. Now drain. Take skillet from stove. Put tomatoes in a small bowl. Squeeze, then add to skillet. Put stove to high flame, add water, covering rice and tomatoes. Let mixture boil, stirring occasionally, until water evaporates. Add broth. Leave on low heat until liquid evaporates. Eat!

ENCHILADAS**Susie Rupp**

1 lb. hamburger	1 lb. Velveeta cheese
1/2 c. chopped onion	1 can Rotel tomatoes with green
1/2 tsp. salt	chilies or 1 (16 oz.) can
1/2 tsp. garlic salt	tomatoes
1/2 tsp. chili powder	6 to 8 corn tortillas

Continued Next Page

ENCHILADAS (Continued)

Brown hamburger, onions, and seasonings and drain meat. Fry tortillas in oil for just a second on each side and fill with meat mixture. Turn seam side down in 9 x 13 inch pan. Combine cheese and tomatoes in double boiler and melt. Pour sauce over tortillas. Bake in 350° oven, covered, for 45 minutes.

SHANGHAI SPRILL ROLL OR EGG ROLL

Aleta Valdez

1/2 to 1 lb. ground pork, or	Cooking oil
beef, or half & half	1 tsp. salt
2 carrots, cut into strips or	Dash pepper
cubes	25 pieces of lumpia wrapper
1 sm. onion, chopped	(buy in Oriental store, or
1/4 med. cabbage, cut into	larger groceries carry it)
sm. strips	

Mix all ingredients, except lumpia wrapper. Place a teaspoon of the mixture on each lumpia wrapper. Fry in deep hot fat over medium heat, until golden brown. Serve hot. Avoid overlapping when you put them on a serving plate. It becomes soggy. It should be crunchy.

SOPA (Mexican side dish)

Sylvia Riggle

1 c. rice or vermicelli	1 tsp. pepper
2 T. bacon grease	1 tsp. salt
1 med. onion, chopped	1 1/2 c. water
1 (16 oz.) can tomatoes, cut	Green chilies (optional)
up or coarse chopped	2 cloves garlic, minced

Fry rice or broken vermicelli in bacon grease until golden. Add onion and garlic and saute' 1 minute. (Don't allow to brown.) Add rest of ingredients, bring to a boil, reduce heat, cover and allow to simmer until tender, about 20 minutes.

FRIED RICE

Aleta Valdez

2 med. onions
 4 slices bacon
 4 eggs
 3/4 tsp. salt
 3 to 4 T. vegetable oil

12 to 16 c. (1 1/2 to 2 lbs.)
 cooked rice (not Minute Rice,
 long or short grain rice)
 4 T. butter or margarine
 1/2 lb. frozen peas

Cut onion into thin slices. Slice bacon across lean and fat into thin strips. Beat eggs, adding salt, with a fork, for 10 seconds. Heat oil in a large frying pan over medium heat. Add onions and bacon and stir-fry them for 2 1/2 minutes. Pour in the beaten eggs and allow them to flow evenly over the whole pan. When the eggs are about to set, turn and scramble them lightly a few times. Pour in the cooked rice. Spread evenly over the pan to mix and stir-fry it with the eggs, bacon, and onions. After 1 1/2 minutes, remove from heat.

Meanwhile, heat the butter in a small pan. Add the peas and stir them in butter for 3 minutes. Pour the peas into the rice, mix and stir-fry them together.

CHIMICHANGAS CON CHILI COLORADO
 (with red chili)

Sylvia Riggle

Chimichangas
 Enchilada sauce

Sour cream or Co-Jack or
 Monterey Jack or longhorn
 cheese, shredded

For 1 package (10) flour tortillas made into chimichangas you'll need 1 can enchilada sauce and 8 ounces sour cream or cheese.

Place chimichangas (already fried) in a lightly oiled baking dish. Pour enchilada sauce over top evenly. Put a dollop of sour cream or a heavy sprinkling of shredded cheese on each chimichanga. Bake at 350° until bubbly and sour cream has spread or cheese has melted. We prefer sour cream with chicken and cheese with beef.

Never put a cover on anything that is cooked in milk unless you want to spend hours cleaning up the stove when it boils over.

MEXICAN STYLE CHICKEN CASSEROLE

Sylvia Riggle

Make 1 recipe Crepes, using 1 1/2 cups flour, 6 eggs, 1 cup milk, 1/2 teaspoon salt.

Crepes	1 can water or milk
Cornmeal (white preferred)	1 lb. Monterey Jack cheese
1 or 2 cans chopped green chilies	1 (3 lb.) chicken, stewed and taken from bones
1 can cream chicken soup	
1 c. cream celery soup	

In large saucepan heat soups, water and chilies over medium heat until simmering. Add salt, pepper and shredded cheese. Warm until cheese is melted. Set aside.

Lightly oil 9 x 13 inch baking pan. Cover bottom of pan with 1/2 of the crepes. Sprinkle chicken evenly over the crepes. Sprinkle a light cover of cornmeal over chicken. Pour 1/2 of soup mixture evenly over all. Continue layering crepes and soup. Bake at 350° until bubbly. Allow to stand a few minutes before serving.

I prefer to make a soup myself using chicken stock, onion, celery and cornstarch to thicken. Corn tortillas may be used in place of crepes and cornmeal but texture will be different.

SPANISH SQUARES

Sylvia Riggle

2 pkgs. frozen spinach	1/4 c. fine bread crumbs
3 T. margarine	1 can cream of mushroom soup
1 sm. onion, chopped	1/8 tsp. pepper
1/4 c. grated Parmesan cheese	1/8 tsp. dry basil
1/4 lb. mushrooms, chopped	1/8 tsp. oregano leaves
4 eggs	

Melt butter, add onion and mushrooms, cook until onion is limp. Beat eggs with a fork, add crumbs, soup, 2 tablespoons cheese, seasonings, spinach (thawed and patted dry) and onion mixture. Blend well. Bake at 325° for 35 minutes or until set. Cool slightly, then refrigerate. Cut into squares and serve cold or reheat at 325° for 10 minutes. Makes 7 dozen (1 inch) squares.

SPANISH STYLE CHILI CON QUESO

Sylvia Riggle

1 can chicken broth	1 lb. Jack cheese
3 lg. ripe tomatoes	1 sm. Spanish onion
1 clove garlic	1 tsp. cilantro
Chili jalapenos for hot	Green chilies for mild
Olive oil	

Rub a small saucepan with the garlic, discard garlic. Add oil, saute' onion and tomatoes until onion is translucent. Remove excess oil. Pour in chicken broth, add chilies and cilantro, simmer 5 minutes. Cube cheese, drop into mixture, turn heat to low and allow cheese to start to melt. Serve immediately. May be kept warm in a fondue dish.

FRY RICE

Suphanit Waradee

1 c. chicken meat or hamburger meat	3 tsp. tomato paste
1/2 c. chop onion	1 tsp. soy sauce
3 c. cooking rice	1/2 c. raisin
2 eggs	2 tsp. oil

Oil in skillet. Break egg into the oil and stir and add onion, add meat, rice, tomatoes, part soy sauce, raisin all together until cooked, looks red.

EASY ROMMEÖGRÖT (Norwegian Dessert)

Katy Lee

4 c. hot milk	1/3 to 1/2 c. sugar
1 stick margarine, melted	1/4 tsp. salt
2/3 to 3/4 c. flour	Cinnamon

Heat milk in pan. Melt margarine in a large kettle. Add flour to margarine and mix well. Pour milk slowly into flour and margarine mixture. Stir until smooth. Add sugar and salt. Boil until thick like pudding. Pour into bowl. Put about 2 to 3 tablespoons of melted margarine on top and sprinkle with cinnamon. Serve warm.

Yield: 8 servings.

CARMEN'S BUNUELOS (rosettes)

Sylvia Riggle

1 c. sifted flour
 1/4 tsp. salt
 1 1/2 T. cornstarch

1 c. milk
 2 T. sugar
 1/2 tsp. vanilla

Rosette iron

Oil for frying

Beat together egg, milk, sugar, and vanilla in mixer at lowest speed until well mixed. Add the flour, salt, cornstarch which have been sifted together. Add a little at a time to the egg mixture. Mixture should be smooth. Cover with plastic wrap placed directly on the surface of the mixture and set aside for awhile. This allows the air bubbles to rise to the top and collect on the plastic wrap. Air bubbles result in a greasy bunuelos. Heat about 2 inches of oil in a wide pan 300°. Place rosette iron in hot oil and allow iron to heat. Remove iron, shake off excess oil, immerse in batter to top edge of iron, return to hot oil, fry until bunuelo flairs out, tap iron and gently remove bunuelo, let it fry until golden. Bake no more than three at a time. Remove from oil and drain on paper toweling. When cooled swirl in sugar or sugar and cinnamon mix. Best if used within a few days.

PFEFFERNUSSE

Sandy Miller

1 c. sugar
 1 c. lard or vegetable shortening
 1 c. Karo syrup
 1/4 c. coffee
 1 tsp. ground cloves

1 tsp. soda
 2 heaping tsp. ground anise seed
 Pinch of salt
 Flour

Cream sugar and lard. Add other ingredients, except flour, and mix well. Knead in flour to make stiff dough. Cover and refrigerate overnight. Roll pieces between hands into ropes diameter of little finger. Use scissors to snip off "end of finger" size pieces. Bake in preheated 350° oven, 10 minutes. Store in airtight container.

MEXICAN STYLE CORN BREAD

Sylvia Riggle

2 c. cornmeal/2 c. flour
 2 c. white cornmeal (omit
 flour)
 1 T. baking powder
 1 tsp. baking soda
 1 tsp. salt
 6 T. melted margarine

1 c. cottage cheese
 1 1/2 c. milk
 3 eggs
 2 c. Co-Jack cheese
 2 c. cream style corn
 2 cans chopped green chilies

Mix together meal, salt, soda, baking powder, and flour. Beat eggs, cottage cheese, add milk and margarine, corn chilies, cheese. Stir in dry ingredients. Bake about 35 minutes at 400°. Makes 9 x 13 inch pan. Can be cut in half. Moist, Snappy, Delish!

*Cottage cheese may be omitted but adding it makes a moister, fluffier bread.

SALZA

Jill Espinoza

1/2 chopped onion
 4 to 5 sm. jalapeno peppers
 1 to 1 1/2 tsp. garlic salt
 1/8 tsp. basil

1/8 tsp. thyme
 1/4 tsp. oregano
 1 lg. (16 oz.) can tomatoes

Put onion, peppers, and small amount of tomato juice from can of tomatoes in blender and mix 30 seconds. Add garlic salt, basil, thyme, oregano, and rest of tomatoes. Blend for 10 to 20 seconds more.

Smiles are like the sunshine
 They freshen up our day,
 They tip the pearls of life with light
 And drive our cares away.

PICANTE SAUCE

H Burr Bryant

1 c. whole tomatoes	1 jalapeno pepper
1/2 tsp. crushed cumino seeds	1 T. vinegar
1/2 c. onion	A shake or 2 of garlic powder

Put all ingredients in a blender. Blend on chop several seconds. Serve with corn chips. This can be mixed with Cheez Whiz for a change.

MICROWAVE AND CROCKPOT

MICROWAVE PEANUT BRITTLE

Jeanne Anderson

1 c. raw peanuts	1/2 c. white syrup
1 c. white sugar	1/8 tsp. salt

Stir in 1 1/2 quart glass bowl. Cook on high 4 minutes. Stir well. Cook another 3 1/2 minutes longer. Add 1 teaspoon vanilla. Stir, cook 1 1/2 minutes, then last add 1 teaspoon melted butter and 1 teaspoon soda. Stir once. Pour on greased cookie sheet.

MICROWAVE CARAMEL CORN

Jill Espinoza

3 qts. dry popped popcorn	1/2 c. brown sugar
1 stick (1/4 lb.) butter, margarine	1/2 tsp. salt
1/4 c. pancake syrup	1/4 tsp. baking soda
	1 tsp. vanilla

Take popped popcorn and place in a large grocery sack. In microwaveable dish combine butter, syrup, sugar and salt. Cook this mixture on high (full power) for 2 minutes, stir, cook 2 minutes more. Then add soda and vanilla. Pour this hot mixture over the popcorn in the sack. Lay the sack on its side, and microwave on high for 1 minute, stir. Lay bag on other side and microwave 1/2 minute more. Take out of bag and place on waxed paper.

Cool, then enjoy.

PIZZA CRACKERS (Microwave)

Katy Lee

4 saltine crackers
 Jar of pizza sauce
 1 slice (3/4 oz.) mozzarella
 cheese, quartered

4 slices of pepperoni (or
 other pizza toppings)

Spread crackers with pizza sauce. Top each with a cheese quarter and a slice of pepperoni. Place on paper plate. Microwave at 50% (medium) for 30 to 60 seconds, or until cheese melts, rotating after 30 seconds. Serves one.

MICROWAVE/CONVENTIONAL OVEN CARAMEL CORN

Katy Lee

2 to 4 qts. of popped corn	1/2 tsp. salt
1 c. brown sugar	1/2 tsp. baking soda
1/2 c. margarine	1/2 tsp. vanilla
1/4 c. dark Karo syrup	1 c. Spanish peanuts (optional)

Combine all ingredients (except soda and popcorn and peanuts) in a 1 1/2 to 2 quart dish. Bring to a boil in microwave, then cook on high for 2 minutes. Remove from microwave. Stir in baking soda. Put popped corn in a grocery bag. Pour syrup mixture over popped corn. Add peanuts and shake bag. Put closed bag in microwave oven and cook on high for 1 minute. Remove bag from oven to shake. Pour popcorn and peanut mixture on cookie sheets. Bake at 250° F. for 40 minutes, stirring every 10 to 15 minutes.

MINI S'MORE SNACKS

Katy Lee

2 graham cracker sq.
 1 sq. of Hershey's milk
 chocolate bar or 5 chocolate
 chips

3 miniature marshmallows

Place one cracker on a paper plate or napkin. Top with chocolate square or chips. Top with marshmallows. Microwave at High (100%) for 50 to 30 seconds, or until marshmallows just start to puff. Top with second cracker. Serves one.

MICROWAVE BROWNIES**Marilyn Charbon**

- | | |
|---------------------------------|------------------------|
| 1/3 c. oleo | 2 eggs |
| 1 1/2 sq. unsweetened chocolate | 3/4 c. flour |
| 1 c. sugar | 1 tsp. vanilla |
| | 1/2 tsp. baking powder |

Melt oleo and chocolate in microwave on High for 1 1/2 minutes or until chocolate is melted. Using a wooden spoon, beat sugar into chocolate mixture. Add eggs and beat well. Stir in flour and baking powder, add vanilla. Using Crisco or Pam, lightly grease an 8 inch square glass micro dish. Pour batter and spread to even thickness. Microwave on 70% (or medium high) 6 to 8 minutes. Turn dish halfway after 3 minutes. Makes 16 (2 inch) brownies. 130 calories each. Could also be baked 20 to 25 minutes in a conventional oven at 350°.

MICROWAVE QUICK CHOCOLATE CAKE**Beth Saxton**

- | | |
|----------------------------|--------------------|
| 1 c. cold strong coffee | 1 tsp. baking soda |
| 1/2 c. 40% bran cereal | 1 tsp. cinnamon |
| 1/4 c. shortening, melted | 1/2 tsp. salt |
| 1 T. vinegar | 1/2 c. brown sugar |
| 1 tsp. vanilla | 1/4 c. cocoa |
| 1 1/2 c. all-purpose flour | |

Blend together coffee and cereal in 8 x 8 x 2 inch dish. Let stand 1 to 2 minutes, until most of liquid absorbed. Mix in shortening, vinegar and vanilla. Stir. Mix in remaining ingredients, stirring until smooth.

Microwave on High for 5 1/2 to 6 1/2 minutes, or until toothpick inserted in center comes out clean.

NOTE: You may want to turn dish halfway through cooking time.

One thing is always sure to please,
Just give them pudding such as these.

CHEERLEADER CHEESECAKE (microwave)

Roberta Simmons

1/2 c. butter or margarine
 2 c. graham cracker crumbs
 1/2 c. sugar
 1/2 tsp. cinnamon
 3 (8 oz. each) pkgs. cream
 cheese
 5 eggs

1 c. sugar
 1/2 tsp. vanilla
 2 1/2 c. dairy sour cream
 1/3 c. sugar
 1 1/2 tsp. vanilla

1. Place butter in 2-quart utility dish. Heat in Radarange oven on full power for 1 minute, or until melted. Blend in crumbs, sugar and cinnamon.
2. Press crumb mixture firmly against bottom and sides of dish. Cook in Radarange oven on full power for 1 1/2 minutes, or until firm.
3. Beat cream cheese until smooth. Beat in eggs, one at a time. Mix in sugar and vanilla, until smooth and creamy. Pour over crust. Cook in Radarange oven on Cookmatic level 8 for 12 to 15 minutes, or until knife inserted near center comes out clean.*
4. Combine sour cream, sugar and vanilla. Blend well. Pour mixture over cheesecake. Cook in Radarange oven on full power for 1 1/2 to 2 1/2 minutes, or until outer edge is set. Chill.

MICRO-TIPS:

- Glazed fresh fruit or pie fillings such as strawberry, cherry or blueberry, may be spread over top after chilled.

*You may want to turn dish halfway through cooking time.

OATMEAL CINNAMON CAKE (microwave)

Beth Saxton

1 1/2 c. boiling water
 1 c. quick cooking rolled oats
 1/2 c. margarine
 1 1/2 c. flour
 1 1/2 tsp. cinnamon

1 tsp. baking soda
 1 tsp. salt
 1 c. brown sugar, firmly packed
 2 eggs, beaten

Pour water over oats in large mixing bowl. Break margarine into chunks and drop over oats. Stir mixture until margarine is melted. Sift together flour, cinnamon, soda and salt. Stir into oat mixture. Mix well.

Continued Next Page

OATMEAL CINNAMON CAKE (Continued)

Stir in brown sugar. Stir in eggs. Mix thoroughly. Pour into 2 quart utility dish. Microwave on High for 8 to 9 minutes, or until top springs back when lightly pressed with finger.

NOTE: You may want to turn dish halfway through cooking time.

HOT FUDGE SAUCE (microwave)

Roberta Simmons

1/2 c. sugar
2 T. cocoa
1 1/2 T. cornstarch
Dash salt

1/2 c. water, room temperature
2 T. butter or margarine
1 tsp. vanilla

1. Mix together dry ingredients in 1-quart casserole or 2-cup glass measure. Stir in water.
2. Cook in Radarange oven on full power for about 1 1/2 minutes. Stir halfway through cooking time. Blend in butter. Cook in Radarange oven on full power for 30 seconds, or until butter is melted. Stir halfway through cooking time. Blend in vanilla. Stir thoroughly.

MICROWAVE NACHOS

Katy Lee

24 lg. tortilla chips
1 c. shredded Monterey Jack,
cheddar or Colby cheese

1/3 tsp. chili powder
1/8 tsp. cumin

Arrange tortilla chips on a 10 inch plate or serving dish, or in a 9 inch pie pan. Place cheese in a plastic bag. Add the chili powder and cumin, shaking to coat. Sprinkle over chips. Microwave at 50% (medium) for 2 to 5 minutes, or until cheese melts, rotating dish 1 or 2 times. Serves 4.

Honesty is not only the best policy;
It is basic in character building.

BOSTON CREAM PIE (microwave)

Roberta Simmons

1/3 c. butter or margarine,
softened
1 c. sugar
2 eggs
1 tsp. vanilla

1 1/2 c. all-purpose flour
2 tsp. baking powder
1/2 tsp. salt
1/2 c. milk

FILLING:

1 c. milk
5 T. sugar
2 T. cornstarch
1/4 tsp. salt

1 egg, slightly beaten
1 T. butter or margarine
1/2 tsp. vanilla

FROSTING:

1 (1 oz.) sq. unsweetened
chocolate
1 1/2 oz. cream cheese
2 T. butter or margarine,
melted

1/2 tsp. vanilla
1 c. confectioners' sugar
1 T. milk

1. Cream butter and sugar in large mixing bowl. Beat in eggs and vanilla.
2. Sift together dry ingredients. Add to creamed mixture, alternately with milk.
3. Pour batter into 2 waxed paper-lined, 9 x 2 inch round dishes. Cook each layer separately.
4. Cook in Radarange oven on full power for 4 to 6 minutes, or until toothpick inserted in center comes out clean.* Cool. Repeat with remaining layer.
5. For filling, place milk in 2-cup glass measure. Heat in Radarange oven on full power for 1 to 1 1/2 minutes, or until warmed.
6. Blend together sugar, cornstarch and salt in 1 1/2 quart casserole. Stir milk into sugar mixture, gradually, with wire whip. Cook in Radarange oven on full power for 1 to 2 minutes, or until thickened. Stir halfway through cooking time.
7. Gradually mix 1/2 cup of hot mixture with egg. Return to remaining hot mixture.
8. Cook in Radarange oven on full power for 1 to 1 1/2 minutes, or until bubbling. Mix well with wire whip, stirring in butter and vanilla. Cool. Spread filling over cooled bottom layer.

Continued Next Page

BOSTON CREAM PIE (Continued)

9. For frosting, place chocolate in 1-quart casserole. Heat in Radarange oven on Cookmatic level 6 for 1 1/2 to 2 minutes, or until melted.

10. Add cream cheese, butter and vanilla to chocolate. Beat until smooth. Gradually beat in confectioners' sugar and milk. Beat until smooth and of spreading consistency. Add additional milk, if necessary. Place top layer of cake over bottom layer. Frost top of cake. Refrigerate until ready to serve.

*MICRO-TIP: You may want to turn dish halfway through cooking time.

MICROWAVE RUMAKI

Katy Lee

1/2 c. soy sauce	6 slices of bacon, cut into
1/2 tsp. ginger	thirds
1/2 can (8 oz.) water chestnuts, Sugar	
cut into halves	

Combine soy sauce, ginger, and water chestnuts in a 2 cup glass container. Marinate for 3 to 4 hours. Roll water chestnuts in bacon pieces; coat with sugar and skewer with toothpick. Place in microwave safe dish or pan. Microwave for 10 to 12 minutes on High or until bacon is crisp. Makes 18 appetizers.

ZIPPY DIP

Katy Lee

4 oz. cream cheese	2 to 3 T. chopped green onion
1/4 c. catsup	3 drops Tabasco

Soften cream cheese in 1 quart casserole at High for 20 to 25 seconds. Pour catsup into 1 cup measure. Cover catsup and microwave on high for 1/2 to 1 minute until bubbly. Stir catsup into cheese. Add onion and Tabasco. Mix. Microwave at 50% (medium) for 1 1/2 to 2 1/2 minutes. Makes approximately 1 cup of dip.

CHERRY-TAPIOCA PUDDING (crockpot)**Jean Riggle**

2 c. sour cherries, drained	1/4 tsp. nutmeg
2 c. liquid (cherry juice and water)	2 T. butter or margarine
1/2 c. quick-cooking tapioca	1/2 tsp. salt
1 1/2 c. sugar	1/2 tsp. cinnamon
	1/2 tsp. vanilla

Mix in crockpot. Cook at low for several hours.

SAGE DRESSING (crockpot)**Jean Riggle**

1 c. oleo	2 eggs
2 c. chopped onion	1 tsp. poultry seasoning
2 c. chopped celery	1 1/2 tsp. salt
1/4 c. parsley sprigs	1 1/2 tsp. sage
2 (8 oz.) cans mushrooms, drained	1 tsp. thyme
12 to 13 c. dried bread	1/2 tsp. pepper
3 1/2 to 4 1/2 c. chicken broth	1/2 tsp. marjoram

Saute' onions and celery in oleo. Combine rest of ingredients. Pack lightly into crockery pot. Cook on high for 45 minutes, then low, 4 to 8 hours.

SOUP AND SANDWICHES**ASPARAGUS-TARRAGON SOUP****Marsha Myers**

1 to 2 lbs. asparagus	1 T. lemon juice
6 whole shallots or 1 onion	1 T. fresh chopped tarragon or
3 T. butter	1 tsp. dried tarragon
2 T. flour	1 c. half & half
2 chicken bouillon cubes	

Cut off woody ends of asparagus and cut into 1 inch pieces. Reserve tips and cook them only till tender. Cook asparagus pieces until tender in water to cover. Put through blender (and then strain to get only the essence, no fibers).

Continued Next Page

ASPARAGUS-TARRAGON SOUP (Continued)

Saute' shallots or onion in butter. Add flour and mix. Add asparagus puree (should be about 1 1/2 quarts). Add chicken bouillon, lemon juice and tarragon. Heat, add asparagus tips and cream. Serve.

QUICK AND HEARTY BEAN SOUP

Katy Lee

- | | |
|---|---|
| 1 green pepper, chopped | 1 (12 oz.) can tomato juice |
| 1 sm. onion, chopped | 1 (10 oz.) pkg. frozen corn |
| 1 sm. clove garlic, minced | 1 T. chili powder |
| 1 1/2 c. beef broth or bouillon | 1 tsp. cumin |
| 2 (15 oz.) cans kidney beans,
drained | 1 T. sugar (optional) |
| 1 (28 oz.) can tomatoes,
undrained and chopped | 1 c. (4 oz.) shredded mozzarella
or Monterey Jack cheese |

Simmer green pepper, onion and garlic in 1/4 cup of broth for 5 to 7 minutes or until tender. Add remaining ingredients, except the cheese. Bring to a boil over medium heat. Reduce heat; simmer 10 minutes, stirring occasionally. Sprinkle about 2 tablespoons of shredded cheese on each serving.

Yields 8 (1 1/2 cup) servings.

Source: American Institute for Cancer Research.

CREAMY BROCCOLI SOUP

Roberta Simmons

- | | |
|--|--|
| 4 slices bacon | 1 (4 oz.) can drained mushroom
pieces |
| 1 med. onion, chopped | 1/4 tsp. salt |
| 3 c. chopped fresh or thawed
broccoli | 1/8 tsp. pepper |
| 2 c. chicken broth | 1 T. cornstarch |
| | 2 c. milk |

Cook bacon in heavy saucepan; drain on paper towel. Pour off all but 1 tablespoon pan drippings, add onion and cook until tender. Add bacon, broccoli, broth, mushrooms, salt and pepper. Bring to a boil, then simmer about 10 minutes. Mix cornstarch and milk. Reduce heat to low, gradually add cornstarch mixture; stir constantly until thickened about 10 minutes.

LENTIL SOUP

Katy Lee

1 lb. (2 1/3 c.) lentils	2 T. wine vinegar
8 c. water	1 clove garlic, minced
1 (16 oz.) can tomatoes	1 1/4 tsp. salt
2 slices bacon, cut up	1/2 tsp. dried oregano, crushed
1/2 c. chopped onion	3 T. snipped parsley
1/2 c. chopped carrot	1/4 tsp. pepper

Rinse lentils. Combine all of the above ingredients in a Dutch oven. Bring to a boil. Reduce heat. Cover and simmer for 45 minutes. Serves 8 to 10.

HODGE PODGE SOUP

Connie Bryant

3 c. water	2 c. cubed ham
5 c. chopped cabbage	1/2 c. chopped onion
6 carrots, sliced	1/2 c. chopped celery
2 to 4 potatoes, sliced	Salt and pepper

Layer in large (6 quart) kettle and simmer for one hour.

CANNED TOMATO SOUP

Sharon Ingle

7 qts. tomatoes, quartered	1 c. sugar
6 med. onions, chopped	3 T. coarse salt
7 stalks celery, chopped	1 c. butter or margarine
7 whole cloves	1 c. flour
3 bay leaves	

Put tomatoes, onions, celery, cloves, and bay leaves in kettle. Cook until soft. Run through food mill. Add to this pulp sugar and coarse salt. Combine butter and flour together well. Add to boiling pulp. Stir. (I use my egg beater to thoroughly mix.) Cook about 1/2 hour, stirring frequently. Seal in jars. Makes 8 to 10 pints.

Keep within your heart a place for dreams.

VEGETABLE CHEESE SOUP

Marsha Myers

- | | |
|-----------------------------------|-------------------------------------|
| 3 T. butter | 1 to 2 cloves garlic, minced |
| 3 T. flour | 1/4 tsp. thyme |
| 4 c. chicken broth | 1/2 tsp. salt |
| 2 c. coarsely chopped
broccoli | 1/8 tsp. pepper |
| 3/4 c. chopped carrots | 1 c. heavy cream |
| 1/2 c. chopped celery | 1 egg yolk |
| 1 onion, chopped | 1 1/2 c. shredded cheddar
cheese |

Melt butter and saute' onion and garlic, add flour and cook briefly. Blend in broth and thicken. Add vegetables and spices. Simmer till vegetables are tender. Blend egg yolk with cream. Add several tablespoons of soup to cream/egg mix and then blend into soup, stirring, until thickened. Stir in cheese. Makes 6 to 8 servings.

AFTER THE GAME SANDWICHES

Margaret Probasco

- | | |
|-----------------------|-----------------------------|
| 1/2 lb. margarine | 8 slices of ham |
| 2 T. prepared mustard | 8 slices Swiss cheese |
| 2 T. poppy seeds | 8 hamburger buns (lg. size) |
| 2 T. grated onion | |

Soften margarine. Add seasonings. Spread generously on buns. Add a slice of ham and cheese. Wrap each sandwich in foil. Bake 350° for 30 minutes.

BARBECUED SANDWICHES

Mary Fuhrmeister

- | | |
|--|-----------------------------|
| 1 lb. ground beef, browned in
skillet | 1 T. mustard (optional) |
| 3/4 c. catsup | 1 T. onion |
| 1 T. salt (optional) | 1 tsp. soy sauce |
| 1 T. brown sugar | 1 tsp. Worcestershire sauce |
| | 1/4 tsp. paprika |

Brown the beef. Add rest of ingredients and simmer 35 minutes.

BARBECUE BEEF FOR BUNS

Agda Alt

4 lbs. pot roast
 1 can tomato soup
 1 (12 oz.) bottle catsup
 1 c. water
 2 T. lemon juice
 2 T. Worcestershire sauce

2 T. brown sugar
 1/2 tsp. dry mustard
 1 med. onion, chopped
 1/2 c. celery, chopped
 Salt
 Pepper

Cook roast until very well done, and meat will shred. Mix remaining ingredients together and add meat. Simmer about 30 minutes. This freezes well.

This was Laurene Kincade's recipe in our other cookbook. We like it so well, I thought it should be in this cookbook also. I double the recipe and make it for our family get together on July 4 and it all disappears.

CRABMEAT SANDWICH FILLER

Jeff Gordon

1 c. crabmeat
 1/2 c. shredded sharp cheddar
 cheese
 2 T. chopped green onion
 3 T. salad dressing

Salt and pepper to taste
 1/4 c. chopped celery
 2 T. pickle relish
 1 hard cooked egg, chopped
 1/2 tsp. lemon juice

Imitation crab: Cut sticks in half inch pieces.
 Mix all together, chill.

OLIVE NUT SANDWICH

Rita Jensen

6 oz. cream cheese
 1/2 c. mayonnaise
 1/2 c. chopped pecans

1/2 c. salad olives
 2 T. olive juice

Let cream cheese stand at room temperature until soft. Mash with fork, then add mayonnaise. Add remaining ingredients. Stir well. This will be mushy. Refrigerate for at least 24 hours. Make sandwiches.

PIZZA BURGERS

Beth Clark

- | | |
|----------------------------|---------------------|
| 1 lb. hamburger | 1 egg |
| 1 lb. Italian bulk sausage | 1/4 c. bread crumbs |

Mix together. Make patties (1/3 cup per patty). Fry patties and put in your spaghetti sauce and simmer 20 minutes. If too much sauce, remove some and add mozzarella cheese on top of patties and then spoon sauce on cheese. Put in your favorite bun. Cover the patties so cheese melts fast. Uncover immediately.

CANNING

APPLE BUTTER

Agda Alt

- | | |
|----------------------------|---------------------|
| 5 c. cooked apples, mashed | 5 c. sugar |
| fine or run through the | 1 1/2 tsp. cinnamon |
| blender | 1/2 tsp. cloves |
| 1 box Sure-Jell | |

Bring apples and Sure-Jell to a boil. Add sugar, cinnamon, and cloves. Bring to a full rolling boil and boil 1 minute. Remove from heat, pour in sterilized jars and seal.

STRAWBERRY JAM

Sharon Ingle

- | | |
|--------------------------|------------------|
| 2 c. mashed strawberries | 1 c. water |
| 4 c. sugar | 1 pkg. Sure-Jell |

Mix strawberries and sugar together. Let stand 20 minutes to dissolve sugar. Boil water and Sure-Jell for 1 minute. Stir for 1 minute to mix thoroughly. Put in jars and let stand at room temperature for 24 to 48 hours. Put in freezer. Keep refrigerated when in use. Makes 3 pints.

Insanity IS hereditary.
You can get it from your children.

RHUBARB JAM

Gloria Sytsma

5 c. rhubarb
5 c. sugar

1 box raspberry Jell-O
1 c. blueberry pie filling

Cook rhubarb till tender. Add sugar and boil till dissolved. Add dry Jell-O and pie filling and stir thoroughly. Bring to boil and seal in jars.

CINNAMON LIME PICKLES

Jan Ingle (Sharon Ingle)

One gallon peeled and cored large cucumbers. Soak in 1 gallon water and 1 cup lime for 24 hours. Wash and drain. Soak in just water 3 hours and drain. In large kettle, heat: 1/2 cup vinegar, 1 ounce red food coloring, 1/2 tablespoon alum, and enough water to cover cucumbers. Simmer 2 hours, then drain. Bring to a boil and pour over cucumbers 2 cups vinegar, 6 cups sugar, 2 cups water, 4 sticks cinnamon, and 5 ounces red hot candies. Next day pour off syrup, reheat and pour back. Repeat for 1 more day (3 days total). On third day, pack or keep in refrigerator. Makes 9 pints.

CUCUMBER RELISH

Bonnie Peterson

24 lg. cukes
8 onions

4 stalks celery
1/4 c. salt (approximately)

Grind cukes, onions, and celery coarse. Let stand overnight, **drain next day**. Add 4 green peppers, ground, and 2 red peppers, ground. Add 2 teaspoons mustard seed; 2 teaspoons turmeric; 2 teaspoons celery seed; 6 cups sugar; 6 cups vinegar. Bring to a boil and put in jars and seal.

We may live without friends;
We may live without books;
But civilized man
Cannot live without cooks.

LIME PICKLES

Sharon Ingle

8 lbs. cucumbers (can use yellow)	2 T. celery seed
1 1/2 c. lime	2 T. pickling spice
9 c. sugar	1 tsp. turmeric
2 qts. vinegar	1/4 tsp. alum
	3 T. salt

Peel and cut into long 1/4 inch slices, take middle out. Soak in 1 1/2 cups lime and 2 gallons water, drain after 24 hours real well, put in cold water for 3 hours. Put spices in bag (celery seed, pickling spice, turmeric, and alum). Pour cold sugar, vinegar, spices, and salt over cukes and let stand for 12 to 24 hours. Bring to boil in above syrup and cook for 30 minutes (or until translucent), add red or green food coloring. Seal in jars.

DILL PICKLES

Sharon Ingle

Cut large cukes perpendicular (thinly sliced). Put in each quart 1 head of dill, 1/2 tablespoon whole mixed pickling spice, and 1/4 teaspoon powdered alum.

BRINE: (for 2 jars)

3 cups water, 1 cup vinegar, and 1/4 cup salt; pour over cukes and above spices. Leave head space of 1 to 1 1/4 inches. Put lids on and let seal 2 weeks before you move (for slices). Allow 6 weeks of sitting for spears.

MYRTLE'S SWEET PICKLES

Roberta Simmons

7 lbs. cucumbers	1 T. celery seed
1 pt. vinegar	1 T. cinnamon buds
1 T. whole allspice	1 T. cassia buds
6 c. sugar	Green food coloring

Wash cucumbers and use brine of 1 cup salt to 1 gallon water, leave brine on for 3 days. On 4th day drain and cover with clear water. Change water for 3 days and on 7th day, drain, cut and simmer for 3 hours in liquid. Cover with water, add 1 1/2 cups vinegar, 1 tablespoon powdered alum. On 10th day drain and start the syrup, reheat for next 2 mornings and seal on third day.

SWEET PICKLES

Sharon Ingle

1 pt. salt
9 pts. water

25 cucumbers

Put in crock (be sure to stir in salt first) and let stand for 2 weeks. After let stand for 2 weeks, drain and wash and cut in thin slices. Put a piece of alum (1 heaping tablespoon) in enough water to cover. Immerse cucumbers and let stand overnight (makes them crisp). Drain and wash. Tie in sack 2 sticks cinnamon, 1/4 teaspoon mace, and 1 tablespoon whole cloves. Add to 1 quart vinegar and 2 quarts sugar - bring to a boil. Pour over sliced cucumbers (sugar buns). Repeat 3 more times. Drain off. Fourth morning, put cukes in jars and pour heated solution over cukes and seal.

& MORE !!!

CHOCOLATE SYRUP

Connie Bryant

1 c. cocoa
1 1/2 c. sugar

1 c. hot water

Boil all ingredients for 3 minutes (more or less) for desired consistency. Stir continuously.

COCOA MIX

Hal Bryant

8 qt. box dry milk
7 oz. of non-dairy coffee
creamer

1 c. powdered sugar
2 lb. can Quik

Mix ingredients together - a large plastic bag works well. Store in huge containers. Use 1/2 cup mix to a cup of hot water.

Imagination is the eye of the soul.

COCOA MIX

Agda Alt

- | | |
|-------------------------------------|---------------------|
| 1 (8 qt. size) box instant dry milk | Sm. jar Coffee-mate |
| 1 lb. box Nestle's Quik cocoa mix | 1 c. cocoa |
| | 2 c. powdered sugar |

Mix 1/4 cup (more if needed) mix in 1 cup hot water and enjoy.

JELL-O POPS

Hal Bryant

- | | |
|-----------------------|--------------------|
| 1 (3 oz.) pkg. Jell-O | 2 c. boiling water |
| 1/2 c. sugar | 2 c. cold water |

Dissolve Jell-O and sugar in boiling water. Add cold water. Freeze in popsicle molds.

PRETZEL LETTERS

Barb Owens

- | | |
|--------------------------------------|-----------------------------------|
| Sea salt (or cinnamon/sugar mixture) | Egg white mixed with 1 tsp. water |
| 1 loaf frozen bread dough, thawed | |

- 1) Pull off enough dough to form 1 1/2 inch ball.
- 2) Roll each ball into 12 inch long rope.
- 3) Form rope into desired shape.
- 4) Let stand 20 minutes.
- 5) Brush with egg white mixture.
- 6) Sprinkle with salt.
- 7) Place on cookie sheet and bake at 350° until golden brown.

Can be done real simply with bread sticks, also.

When you go to buy use your eyes, not your ears.

CRYSTALLIZED ORANGE NUTS

Katy Lee

1/4 c. orange juice 2 c. pecan halves
1 c. sugar

Combine orange juice and sugar in a 12 x 7 inch glass baking dish. Mix well. Stir in pecans. Microwave for 6 minutes on High. Stir and continue cooking for 7 to 9 minutes on High or until syrup crystallizes. Spread, separate and cool glazed nuts on a buttered cookie sheet.

YOGURT

Connie Bryant

2 c. powdered milk 1 tsp. yogurt
3 c. water

Mix all ingredients and keep at 100° until thick.

DOUBLE DECKER KNOX BLOX

Barb Owens

3 envelopes of Knox 2 1/2 c. boiling water
3 (3 oz.) pkgs. of flavored 1 c. (1/2 pt.) heavy cream
gelatin

In large bowl combine Knox with flavored gelatin. Add boiling water and stir until gelatin is completely dissolved. Stir in cream. Pour into shallow baking pan (9 x 9 inches). Chill until firm.

KNOX BLOX

Nathan Sytsma

4 envelopes Knox unflavored 3 pkgs. (sm.) Jell-O
gelatin 4 c. boiling water

Mix together until dissolved. Pour into cake pan and cool till firm. Cut into squares.

ROASTED PUMPKIN SEEDS

Barb Owens

Pumpkin seeds

2 T. butter, margarine

Wash seeds and dry on paper towels. Melt the butter in a pan, add seeds, and saute' for a few minutes. Spread the mixture on a cookie sheet and sprinkle with salt. Bake at 350° for 15 to 20 minutes, or until brown.

CREAMY FILLED FRENCH TOAST

Jodi Fay

1/4 c. butter, melted

3 eggs

8 oz. pkg. cream cheese,
softened

1/2 c. milk

1/4 c. orange marmalade

1/2 tsp. vanilla

1/4 c. chopped walnuts

1/4 tsp. nutmeg

12 slices whole wheat bread

1/8 tsp. salt

Powdered sugar (if desired)

Spread margarine over bottom of 15 x 10 x 1 inch jelly roll pan. In small bowl, beat cream cheese until light and fluffy. Add marmalade and walnuts; blend well. Spoon and spread about 3 heaping tablespoons of the cream cheese mixture on 6 of the bread slices; top with remaining bread slices. Press together lightly. Cut each in half from corner to corner to form triangles. In medium bowl, beat eggs slightly. Add milk, vanilla, nutmeg and salt; beat well. Dip each triangle sandwich in egg mixture, coating both sides; place on margarine in jelly roll pan. Broil 5 to 6 inches from heat for about 3 to 4 minutes on each side or until golden brown. Sprinkle with powdered sugar. 6 servings.

MATTHEW'S CHEESE POPCORN

David Brown

1/3 c. popcorn
2 T. oil1/4 lb. Velveeta cheese
1 pat butter

Pop popcorn in oil (approximate yield - 1 gallon popped popcorn). Melt butter in pan over low heat. Add cheese and melt. Drizzle cheese over popcorn. Stir. EAT!

CARAMEL CORN**Tammy Bryant**

8 qts. popped corn	1 stick margarine
1/2 c. white sugar	1/2 c. brown sugar
1/4 c. corn syrup	Dash of salt
1 tsp. vanilla	1 tsp. baking soda

Combine the margarine, sugars and syrup in a Pyrex dish. Heat in the microwave for 2 minutes. Stir after each minute. Add vanilla and soda. Pour over popcorn which has been placed in a paper bag. Mix well and microwave for 3 minutes. Shake after each minute.

CARAMEL CORN**Jeanne Anderson**

2 sticks oleo	1/2 c. light Karo syrup
2 c. brown sugar	

Bring to a boil and boil for 5 minutes. Take off stove and add:

1/2 tsp. cream of tartar	1 tsp. soda
--------------------------	-------------

If salted corn, don't add salt. Pour over 4 large poppers of popped corn and mix well. Put on cookie sheet and bake 150° in oven for 2 hours. Very good.

CEREAL SNACK MIX**Vicki Muller**

1 1/3 c. Life cereal	2 c. Crispy Critters cereal
2 c. Crispix cereal	1/2 c. peanuts
1 1/4 c. Cheerios	1 c. raisins (optional)

Mix above ingredients together. Stir in airtight container.
1 cup = 20 carbohydrates.

Light is the task when many share the toil.

HONEY CRUNCH

Connie Bryant

- | | |
|------------------------------|--------------------|
| 3 c. Quaker corn bran cereal | 1/2 c. margarine |
| 1 c. oatmeal | 1/3 c. honey |
| 1 c. coarsely chopped nuts | 1/4 c. brown sugar |
| 1 tsp. cinnamon | 1/2 c. raisins |
| 1/4 tsp. salt | |

Combine cereal, nuts and cinnamon. Put it in a 15 x 10 inch pan. Combine margarine, honey, brown sugar and salt. Cook over low heat until well blended and sugar is melted. Pour over cereal. Bake 20 to 25 minutes at 325°. Turn out of pan on wax paper and add the raisins. Makes 7 cups.

NEW YEARS MIX

Maycel Finkle

- | | |
|---|------------------------|
| 16 oz. oyster crackers | 1/2 tsp. dill weed |
| 1 pkg. Hidden Valley salad dressing mix | 1/4 tsp. garlic powder |
| 1/4 tsp. lemon pepper | 3/4 to 1 c. salad oil |

Mix and pour over crackers. Stir. Put 250° oven for 15 minutes. Stir and bake for another 15 minutes.

OYSTER CRACKER SNACKS

Connie Bryant

- | | |
|----------------------------------|--|
| 2 (12 oz.) pkgs. oyster crackers | 1 pkg. Ranch salad dressing (original) |
| 1 tsp. dill weed | 1 c. oil |
| 1/2 tsp. garlic powder | |

Pour oil over crackers and seasonings in paper bag. Shake well. Let set for at least 1 hour.

Enjoy your own life without comparing it with that of another.

DILLED OYSTER CRACKERS**Diane Eveland**

2 pkgs. oyster crackers
 3/4 c. oil

1 pkg. dry Hidden Valley party
 mix or vintage herb, 1 oz. pkg.
 1 or 2 tsp. dill weed

Toss, toss, toss, stir, stir, stir.

SCRAMBLE**Barb Owens**

2 lbs. mixed salted nuts
 1 (12 oz.) pkg. bite size
 Wheat Chex
 1 (10 1/2 oz.) pkg. Cheerios
 1 (6 1/2 oz.) pkg. bite size
 Rice Chex
 1 (6 1/2 oz.) pkg. pretzel bits

1 (5 1/2 oz.) pkg. slim
 pretzel sticks
 2 c. salad oil
 2 T. Worcestershire sauce
 1 T. garlic salt
 1 T. seasoned salt
 2 T. celery seed

Mix in large roaster. Bake 200° for 2 hours. Stir and turn every 15 minutes.

SNACK MIX**Ila Johnson**

6 c. popped corn
 4 c. pretzel rings
 4 oz. can shoestring potatoes

1/4 c. melted margarine
 1 T. dry onion soup mix

Pour margarine and onion mix over other ingredients and stir to coat evenly. Heat in oven in a 9 x 13 inch pan for 10 minutes, stirring once.

Politeness goes far, yet costs nothing.

SNACK CRACKERS**Sandy Miller**

- | | |
|----------------------------|--------------------------------|
| 2 pkgs. oyster crackers | 1/2 tsp. dill weed, or more to |
| 1 c. vegetable oil | taste |
| 1 pkg. dry "Original Ranch | 1/2 tsp. garlic powder, or |
| Style" dressing mix | more to taste |

Place crackers in large pan, such as roaster. Combine oil, dry mix, garlic powder, and dill weed. Pour over crackers, stirring to coat well.

CINNAMON ORNAMENTS**Connie Bryant**

- | | |
|-----------------|---------------|
| 3/4 c. cinnamon | 2 T. allspice |
| 2 T. cloves | 1 T. nutmeg |
| 1 c. applesauce | |

Mix all ingredients until it makes a stiff dough. Knead. Roll between two pieces of wax paper 1/4 inch thick. Cut with cookie cutters. Use a straw to make a hole for a string. Let dry. Smooth edges with an emery board.

HOMEMADE SALT DOUGH**Barb Owens**

(For ornaments - non edible)

- | | |
|------------|------------|
| 1 c. salt | 1 c. water |
| 2 c. flour | |

Blend salt and flour in a bowl. Add water a little at a time. Knead dough 7 to 10 minutes until firm. Roll dough out until 1/4 inch thick. Use cookie cutter for shapes. Use a nail to make hole at top for thread. Use fork for decorations, cut out hole in center and glue photo on back at the end of process, or add dough shapes on ornament and moisten with water to attach. Bake on cookie sheet for 325° for 30 minutes, until hard. When cool, varnish to protect from moisture. Also may decorate with glue and glitter, or paint.

CREATIVE CLAY**Nathan Sytsma**

1 c. cornstarch 1 1/4 c. cold water
2 c. (1 lb. pkg.) baking soda

Creative Clay made with Argo cornstarch can be easily shaped, then left to harden and dry. Perfect for many uses...from making creative jewelry and ornaments. It's easy and inexpensive to make.

In saucepan stir cornstarch and baking soda. Mix water and heat, stirring constantly, until mixture reaches a slightly moist mashed potato consistency. Turn out on plate and cover with damp cloth. When cool enough to handle, knead like dough. Shape as desired or store tightly covered for later use.

To shape creative clay, form with hands or roll out to 1/4 inch thickness and cut with knife or cookie cutter. If desired trim with bits of clay moistened and pressed in place. Pierce a hole near edge for stringing a pendant or ornaments. Let dry on protected surface. Creative clay can be painted when dry with water colors. Poster paints or felt pens. Brush on clear nail polish or shellac for a protective coating and shine if desired.

PAINTS (Children's fun paint)**Connie Bryant**

2 T. dishwashing detergent 2 T. water
1 T. dry tempera paint

Mix and use. To keep, put in covered container.

FINGER PAINT (A children's fun paint)**Connie Bryant**

Liquid fabric softener Dry tempera paint

On a piece of freezer paper pour a small amount of fabric softener. Sprinkle dry tempera paint over the softener and let the kids go to it.

PLAY DOUGH (Children's fun dough)

Connie Bryant

3 c. flour	3 T. oil
1 1/2 c. salt	Color (vegetable or tempra)
3 T. alum	2 T. liquid hand lotion
3 c. boiling water	

Mix flour, salt and alum. Pour boiling water over the mixture. Add the oil, hand lotion and coloring. Mix and knead. You may have to wait for the mixture to thicken. Store covered. It does not need to be refrigerated.

PLAY DOUGH

Sharon Ingle

1 c. flour	1 c. water
1/2 c. salt	1 T. cooking oil
2 T. cream of tartar	1 pkg. Jell-O

Mix all together thoroughly. Store in covered container.

PEANUT BUTTER PLAY DOUGH

Barb Owens

(Good enough to eat!)

1 (18 oz.) jar peanut butter	Nonfat dry milk
1 T. honey	

Mix and add dry milk until it is at a good consistency, not too sticky. Play and eat!!

CHOCOLATE SAUCE

Agda Alt

1/2 c. cocoa	1 1/2 c. sugar
1 c. water	1 tsp. vanilla

Mix cocoa, water, and sugar and bring to a boil. Boil on slow boil for 5 minutes. Add vanilla. Let cool. Serve over cake, pudding, ice cream, etc. This is an old 4-H recipe.

SUGAR FREE SPAGHETTI SAUCE**Vicki Muller**

1 lb. ground beef	3/4 tsp. basil
2 (15 oz.) cans tomato sauce	3/4 tsp. garlic salt
1/2 c. water	1/4 tsp. marjoram
1 tsp. oregano	3 packets Equal sweetener

Brown ground beef and drain. Mix next 6 ingredients. Heat over stove and add ground beef. Before serving, stir in packets of Equal.

PIZZA SAUCE**Gloria Sytsma**

4 gal. tomatoes	3 lbs. onions
1/2 c. salt	2 garlic buds
2 green peppers	1 hot red pepper

Cook the above mixture about 1 hour or until tomatoes are soft. Run through blender and then sieve.

2 tsp. basil leaves	2 tsp. parsley
6 bay leaves	1 pt. oil
3/4 c. sugar	2 tsp. oregano
8 sm. cans tomato paste	

Simmer 1 hour or more. Put in jars and seal.

SAUCE**Michele Stutzman**

Over biscuits or corn bread:	
1 can cream of mushroom soup	1 c. drained peas
1/2 c. milk	1 can flaked, drained tuna
1 T. pimento, diced	

Heat and serve.

A handful of patience is worth more than a bushel of brains.

VEGETABLE PIZZA

Pamela (Simmons) Vande Voort

- | | |
|--------------------------------|----------------------------|
| 2 (8 oz.) pkgs. crescent rolls | 1 pkg. Hidden Valley Ranch |
| 1 c. Hellmann's mayonnaise | salad dressing mix |
| 2 (8 oz.) cream cheese | |

Press crescent rolls into jelly roll pan and bake 10 minutes or until golden brown. Blend other 3 ingredients and spread over cooled crust. Shred or finely chop: broccoli, cauliflower, carrots, green pepper, and mushrooms. Place over crust and thick sauce. Sprinkle on grated cheese, press lightly, cut and serve.

VEGETABLE PIZZA

Sharon Ingle

- | | |
|----------------------------|--------------------------------|
| 1 can crescent rolls | 1/8 tsp. garlic salt |
| 8 oz. sour or cream cheese | Suggested vegetable toppings: |
| 1/3 c. real mayonnaise | celery, carrots, green pepper, |
| 1/2 tsp. dill weed | mushrooms, olives, tomatoes, |
| 1/8 tsp. onion salt | radishes, onions |

Lay out crescent rolls on cookie sheet or pizza pan and bake at 375° for 6 to 8 minutes. Cool. Cream together cheese, mayonnaise, dill weed, salts and spread over crescent rolls. Add any combination of vegetables (chopped) to top, spread evenly. Refrigerate until ready to serve. (Double this recipe for big cookie sheet.)

Blessings be upon the cook -
 Who seeing buys this little book
 And buying, tries and tests its wares;
 And testing throws away her cares;
 And carefree, tells her neighbor cook
 To get another such a book!

PIZZA

Katy Lee

DOUGH:

1 c. very warm water
1 pkg. dry yeast
1 tsp. sugar
1 tsp. salt

2 T. oil
2 c. whole wheat flour
1 to 2 c. white flour

2 c. mozzarella cheese,
shredded

Your choice of pizza toppings

Dissolve yeast and 1 teaspoon sugar in warm water. Let set one minute. Add 1 teaspoon salt, 2 tablespoons oil, and 2 cups whole wheat flour. Beat well. Add white flour until dough is no longer sticky. Let dough rise for 15 to 20 minutes.

1 (6 oz.) can tomato paste
1 (8 oz.) can tomato sauce
1 clove garlic, minced
Dash of salt
Dash of crushed red pepper
(optional)

1/2 tsp. oregano
1/2 tsp. basil
1/4 tsp. marjoram powder
1 T. oil

As dough rises, combine tomato paste, tomato sauce, garlic, salt, sugar, pepper, oregano, basil, marjoram, oil and crushed red pepper in a small saucepan. Let simmer. When dough is finished rising, grease your hands with oil. Pat dough onto a cookie sheet (or a pizza stone sprinkled with cornmeal). Spread sauce over crust. Top with your favorite toppings and the cheese. Bake at 350° F. for about 35 to 40 minutes or until crust and cheese look brown.

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